

# Geoff Merrill Wines

## - Tasting Note -

Since establishing himself at Mt Hurtle winery in 1985 Geoff Merrill has achieved significant success at home and internationally. His elegant, subtle wines have culminated in major trophy wins including the coveted Jimmy Watson and The Wine Society Trophy. Geoff's commitment to releasing wines to be enjoyed at the table has never wavered.



## 2016 Jacko's Shiraz

### THE STORY

*"Michael "Jacko" James worked in our cellars until he succumbed to a long battle with leukemia at the age of 26. His legendary character and courage left a lasting impression on everyone. Our tribute to him is this full bodied Shiraz which displays rich peppery fruit over a firm underlying structure with great length."* - Geoff Merrill

### VINTAGE INFORMATION

Significantly lower rainfall in the important growth stages leading up to vintage saw average yields down approximately 30% in McLaren Vale. Fluctuating temperatures in January and rainfalls in February resulted in a pause in vintage allowing ripening to occur at a more manageable rate. With the lower yields, our fruit had more time to ripen resulting in very good flavour concentration, acidity and structure.

### WINEMAKERS NOTES

The colour is a ruby red with brick red hues. The aroma is a very attractive mix of meaty spice, black pepper, plum, black cherry, coffee and dark chocolate.

The palate is initially tight and measured in its reveal of the true depth of flavour. With time in glass it begins to relax and reveal fleshy, dark red berry fruits, a fine firm tannin structure and ample acidity. An exciting drink now that will become wonderfully generous with a few years in bottle.

### FOOD PAIRING

Drink with BBQ lamb chops, Sticky pork ribs, Slow cooked beef and Wood oven pizza.

### TECHNICAL DETAILS

**Winemakers:** Geoff Merrill & Scott Heidrich

**Variety:** Shiraz

**Region:** McLaren Vale

**Oak Treatment:** 21 months in new and seasoned American and French oak hogsheads and puncheons.

**Harvest Date:** March 2016

**Alc:** 14.5%, **pH:** 3.39, **TA:** 7.1 g/L, **RS:** 1.5 g/L

