# 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.

# 2000 Henley Shiraz

#### THE STORY

"Henley is named in honour of my grandfather, who passed away at the ripe old age of 102 and is the best of the best of our McLaren Vale Shiraz with only a maximum of 10 barrels set aside. After approximately 15 months in oak, Scott and I take part in the sensory evaluation of each barrel from the vintage to determine which ones make the Henley grade. Once the barrels are determined, the blend is carefully made in the cellar and refilled into the very best French oak barrels for further maturation." - **Geoff Merrill** 

#### VINTAGE INFORMATION

It had been another difficult year for the region but it was one where good vineyard management and a settling of the weather towards the end will result in a very good year. Vintage commenced in early



February, with yields down on the previous year. A dry Winter, late Spring rains, poor flowering and variable set were the major causes. Shiraz and Cabernet Sauvignon faired best and were rated as very good to outstanding.

#### WINEMAKERS NOTES

The colour is a deep ruby while opulent spice, licorice and berry fruits characterise the aroma, which are complexed by the subtle sophistication of the Radoux French oak in which this wine was matured.

These intricate and refined attributes follow through to the velvety palate, which when combined with fine tannins and balanced acid produces a rich, harmonious and elegant wine capable of long term cellaring.

### **TECHNICAL DETAILS**

Winemakers: Geoff Merrill & Scott Heidrich

Variety: Shiraz

**Region:** McLaren Vale

Oak Treatment: Aged for 36 months in new French oak

hogsheads.

Harvest Date: March 2000

Alc: 14.5%, pH: 3.41, TA: 7.05 g/L, RS: 2.3 g/L