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.



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Geoff Merrill

PIMPALA VINEYARD

CABERNET MERLOT

ESTATE



THE NAME

"This exclusive, small batch range pay homage to the beautiful old vineyards that are the centrepiece of our home, the famous heritage listed Mount Hurtle winery. Established in the late 1800's, Mount Hurtle has been our home since the early 1980's." - Geoff Merrill

VINTAGE INFORMATION

A drier than usual winter followed by good soaking rains in spring resulted in vines with healthy, balanced canopies on most soils. A mild early summer leading into a warmer period reduced vigour and led to a slow, even ripening period allowing vines to channel energy into the fruit.

Growers and winemakers are reporting a mixture of yields in the vineyards with the majority have observing crops significantly lower than previous years, however, others have reported increased fruitfulness, fruit set and bunch weight.

Perfect conditions during harvest resulting in fruit showing rich, vibrant varietal flavours producing highly aromatic wines with balanced acidity and fine tannins. Rated as very good to exceptional, the 2006 vintage in McLaren Vale was regarded as one to remember.

WINEMAKERS NOTES

The colour is a deep brick red with mahogany hues. The aroma is warm and intense, displaying earth, soy and chocolate with hints of menthol and dried herbs.

The palate is ripe and full with fine, firm tannin and full of complex developed fruit flavours. Evident acidity provides a muscular structure adding length and longevity to this exciting aged wine.

TECHNICAL DETAILS

Winemakers:	Geoff Merrill & Scott Heidrich
Variety:	Cabernet Sauvignon 60% / Merlot 40%
Oak Treatment:	26 months in seasoned American and French oak hogsheads.
Region:	McLaren Vale
Harvest Date:	March 2006
Alc: 14.5%, pH: 3.33, TA: 7.61 g/L, RS: 1.9 g/L	

P: +61 8 8381 6877 F: +61 8 8322 2244 E: info@geoffmerrillwines.com.au W: www.geoffmerrillwines.com.au