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.



2007 Pimpala Vineyard Cabernet Merlot

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



The 2007 vintage in McLaren Vale will be remembered for the driest winter and spring on record reducing yields to a 30-year low. Commencing nearly six weeks earlier than usual, the major factors was the severe drought conditions experienced across South Australia.

Relieving rain in mid-January improved the situation with growers reporting smaller and fewer berries per bunch than usual. While yields were lower, quality was rated as very good to excellent with conditions more favourable to reds, resulting in intensely flavoured fruit with wines showing vibrant fruit and textured tannins.



The colour is a dark brick red with mahogany hues, typical of Cabernet. The bouquet is very sophisticated and welcoming with aromas of coffee, cedar, leather and tobacco. Hints of tomato leaf, spice and smoked almonds bring lift and complexity to the nose.

The palate is well held together by firm drying tannins which are in turn balanced by ample body, bright fruit flavours and on-flowing acidity. A very unique and small batch wine made from the original Reynella Clone Cabernet Sauvignon and Merlot from the grounds of the Mount Hurtle Winery.



TECHNICAL DETAILS

Winemakers: Geoff Merrill & Scott Heidrich

Variety: Cabernet Sauvignon 60% / Merlot 40%

Oak Treatment: 28 months in seasoned American and French oak hogsheads.

Region: McLaren Vale
Harvest Date: March 2007

Alc: 14.5%, pH: 3.30, TA: 7.58 g/L, RS: 1.7 g/L