

# 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.

## 2008 Henley Shiraz

*"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

The 2008 vintage will be remembered for a heatwave and the challenges associated with it. Early indications pointed towards it being one of the great vintages with moderate winter rainfall followed by warmer than average temperatures in spring helping fuel rapid shoot growth. Rainfall in late December and January topped up soil moisture to retain canopy health.

The heatwave interrupted perfect vintage conditions, causing the most condensed harvest in the region's history. While there were challenges, overall 2008 was considered a great year for quality.

### WINEMAKERS NOTES

The colour is deep mahogany with brick red hues with aromas of coffee, leather and chocolate then revealing black olive tapenade and spiced savoury meats.

The palate has a very tight line of acidity keeping it together for the long run. There are wonderfully complex flavours present, and yet to come from this wine of great depth and life.

### TECHNICAL DETAILS

**Winemakers:** Geoff Merrill & Scott Heidrich

**Variety:** Shiraz

**Region:** McLaren Vale

**Oak Treatment:** 30 months in new French oak hogsheads.

**Harvest Date:** March 2008

**Alc:** 14.5%, **pH:** 3.25, **TA:** 7.21 g/L, **RS:** 3.0 g/L

