

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.



2018 GM Barrel Select Chardonnay

"Every parcel of fruit that comes in during harvest receives the same attention at Geoff Merrill Wines. Following fermentation and maturation, I taste every barrel at the winery to select and determine the best wines to include in our 'Barrel Select' blend." -

Geoff Merrill

VINTAGE INFORMATION

The vintage began quite dry, with just enough rain arriving in late winter and early spring to add some much-needed moisture to the soil depths. Aside from hot conditions during spring, the growing season progressed quite well.

Most varieties will have stand out examples, either due to a reduction in yield or the ideal conditions at the end of the season. 2018 overall is a terrific vintage with its most important varieties coming out on top.

WINEMAKERS NOTES

On the nose, an attractive array of bright fruits and comfort foods, such as banana bread, baked apples, lime tart, cashew nuts and toasty notes.

The palate is smooth and flavoursome, with a creamy Greek yoghurt texture and zesty acidity. Nectarine and lime flavours blend with toasty French oak bringing everything together in a tight, complex package.

Drink with chicken parmigiana, crayfish legs, Kangaroo Island Marron, pan seared Sword Fish and pasta Carbonara

TECHNICAL DETAILS

Winemakers: Geoff Merrill & Scott Heidrich

Variety: Chardonnay

Region: Coonawarra 92% / McLaren Vale 8%

Oak Treatment: 14 months in new and 1 year old French oak hogsheads.

Harvest Date: March 2018

Alc: 13.5%, **pH:** 3.31, **TA:** 6.8g/L, **RS:** 2.0 g/L