

# 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 Reserve Chardonnay

### THE STORY

*"Approx. 4 months after vintage, Geoff and Scott undergo a blind tasting to select the finest barrels from our Coonawarra and McLaren Vale vineyards that make the grade for our Reserve Chardonnay. These barrels are blended together then returned to new French oak hogsheads for additional maturation prior to bottling."* - **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

The colour is a lovely mid straw with youthful green hues. The aroma displays ripe fruit characters of mandarin, fruit salad, nectarine and lime zest with creamy cashew oak notes.

The palate is ripe and robust, really showing the texture and depth from this warm ripe vintage. Clean fruit flavours and lengthy acidity bring this bold Chardonnay back into check.

### FOOD PAIRING

Drink with prosciutto wrapped chicken, roasted pork belly, BBQ Spanish mackerel and Italian taleggio cheese.

### TECHNICAL DETAILS

**Winemakers:** Geoff Merrill & Scott Heidrich

**Variety:** Chardonnay

**Region:** McLaren Vale 75% / Coonawarra 25%

**Oak Treatment:** 10 months in new French oak hogsheads.

**Harvest Date:** March / April 2018

**Alc:** 13.5%, **pH:** 3.24, **TA:** 6.91 g/L, **RS:** 2.20 g/L

