

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 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 2007 vintage will be remembered for the driest winter and spring on record ensuring supplementary irrigation was vital leading up to bud burst allowing the establishment of balanced canopies in the vineyards. The overall lack of rain ensured yields were significantly down on previous years.

Relieving rains in January breathed new life into the vines and a steady ripening period resulted in intensely flavoured fruit and wines showing vibrant varietal fruit flavours and textured tannins. Wines from the vintage were widely considered to be very good to excellent with reds in particular fairing best.

WINEMAKERS NOTES

The colour is a deep mahogany with brick red hues showing aromas of Asian spice and soy, roasted nuts, leather and hints of cigar box. Drought conditions produced tough, tannic wines in their youth, but age has rounded off any sharp edges.

TECHNICAL DETAILS

Winemakers: Geoff Merrill & Scott Heidrich
Variety: Shiraz
Oak Treatment: 33 months in new French oak hogsheads.
Region: McLaren Vale
Harvest Date: March 2007
Alc: 14.5%, **pH:** 3.33, **TA:** 7.98 g/L, **RS:** 2.7 g/L

