

Geoff Merrill Wines



2017 Reserve Chardonnay

THE NAME

"Approximately 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 in tank then returned to new French oak hogsheads for additional maturation prior to bottling." - Geoff Merrill

VINTAGE INFORMATION

McLaren Vale experienced an above average winter and spring rainfall, which helped to set up early growth of the vines. Spring was cool, and again rainfall was above average.

A dry February and March allowed fruit to reach ripeness, conditions being ideal. Harvest dates were at least a month later than last season. The last of our fruit picked for this vintage was at the end of April, much later than we have experienced for several years. Our crop yields were good as was the quality for whites and reds, both looking outstanding with excellent flavour.

WINEMAKERS NOTES

The colour is a bright and youthful mid straw with green hues. On the aroma, complex characters are developing nicely. Ripe lemon, fig and honey notes come forward then step back and reveal fresh citrus and tropical fruits.

The palate is zesty and alive with fresh citrus and stone fruits. The oak adds subtle flavours and textures, complimenting the fruit well. This is a very youthful and well structured wine which will greatly benefit from time in the bottle.

"Drink it with steamed scallops, King George Whiting, crayfish spiders and lobster bisque."

TECHNICAL DETAILS

Winemakers: Geoff Merrill & Scott Heidrich

Variety: Chardonnay

Oak Treatment: 10 months in new French oak hogsheads

Region: McLaren Vale 94% / Coonawarra 6%

Harvest Date: March / April 2017

Alc: 13.5%, **pH:** 3.35, **TA:** 7.49 g/L, **RS:** 3.2 g/L