

2021 DEER STALKER MERLOT



The younger Merlot vines were planted in 1999 in terra rosa soil over limestone. They are on a single wire with a foliage wire to increase airflow. The soils are shallower so these vines receive some supplementary watering and Michael has installed different watering circuits depending on the soil depth so that separate parts of the block can receive just the right amount of water.

THE WINE:

The must was fermented to dryness in stainless steel tanks. Small additions of both tannin and grape concentrate were then made and the wine bottled 3 weeks later. It is an unoaked style which has allowed the red fruit flavours to dominate and has now been in bottle for approximately 6 months.

A great summer drink, it can be chilled according to taste. It is made from 100% Merlot fruit from young vines and represents a unique style in the Barossa Valley. The nose displays a heady mix of rich ripe strawberry, raspberry and cherry with just a touch of spice. Very smooth on the palate with nice warmth. An easy-drinker that is best-drunk while young. Great with Indian and spicy Thai dishes.

HISTORY:

These Merlot vines have struggled through the first years of their lives, battling Australian wildlife and stock. First it was the hares, followed by sheep and then kangaroos, with the final battle being against an opponent not usually experienced in the Barossa Valley; grazing form rogue red deer that migrate from reserves adjoining the Kies Estate to feed on these delicate vines and to take refuge amongst the foliage on this sheltered hillside.



