

## FARM HAND ORGANIC WINE

## FARM HAND MONASH VALLEY

## Merlot 2022

Region: Australia Grape Variety: 95% Merlot, 5% Cabernet Sauvignon Winemaker: Con-Greg Grigoriou Alcohol: 14%

**Summary:** The Farm Hand wines are grown by the Grigoriou family, fourth generation wine growers, from almost one hundred acres of Organic Vineyards in the Monash Valley of South Australia.

**Vineyards:** The moderate, dry climate with very low rainfall during autumn and fertile soils is perfect suited to Organic Viticulture. The well established vines (up to thirty years of age) are planted widely apart for airflow to minimise disease pressure and minimal drip irrigation ensures low yielding fruit with rich flavours and varietal expressiveness

**Winemaking:** Fully de-stemmed before fermentation in a mix of open and closed tanks. The wine was primarily vinified without the influence of oak for maximum fruit expression before blending with a component aged in three and four year old French oak

**2022 Vintage:** A La Nina season brought much welcomed rain over the winter months and continued in providing a mild spring and summer. The cooler than average weather during harvest resulted in a longer ripening period which facilitated fragrant and elegant fruits in red wines and a seamless acid and tannin balance.

**Tasting Note:** This a medium bodied wine with vibrant red berry fruits and black currants, integrated oak supports the fruit with subtle tobacco leaf and chocolate notes. The wine is soft and has great length, delivering a very satisfying array of flavours that will marry perfectly with many red meat dishes