



Category:	WINE
Style:	RED WINE
Variety:	MERLOT
Region:	SOUTH AUSTRALIA
Vintage:	NV
Volume:	750ml
Vinification:	Once harvested, the fruit was brought into the winery where it was de-stemmed into fermenters. During fermentation the wine was pumped over/plunged regularly to help extract colour, fruit flavour and tannin. The wine has full malolactic fermentation, then fined using natural methods.
Appearance:	Deep ruby.
Bouquet:	Aromas of spicy fruit cake, mocha and dark cherries.
Palate:	A medium bodied wine with fine tannins and a full palate of ripe black cherries, dark plum and sweet spice.
Food Match:	MEAT

Technical Analysis:

Alcohol:	14.00%	pH:	3.54
Packaging:	6 x 750ml	Titrateable Acidity:	6.30
Hancocks Product:	19361		