



<b>Category:</b>	WINE
<b>Style:</b>	RED WINE
<b>Variety:</b>	MERLOT
<b>Region:</b>	SOUTH AUSTRALIA
<b>Vintage:</b>	NV
<b>Volume:</b>	750ml
<b>Vinification:</b>	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 had full malolactic fermentation, then fined using natural methods.
<b>Appearance:</b>	Deep ruby.
<b>Bouquet:</b>	Aromas of spicy fruit cake, mocha and dark cherries.
<b>Palate:</b>	A medium bodied wine with fine tannins and a full palate of ripe black cherries, dark plum and sweet spice.
<b>Food Match:</b>	MEAT

### Technical Analysis:

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