



TASTING NOTE

Geelee - peeleedee

2006 Merlot



Regional Source

A multi-regional blend from various vineyards in South Eastern Australia.

Vintage Conditions

Good winter rainfall ensured excellent soil conditions and vine growth. Spring and summer were warm and predictable with few sustained hot periods. The grapes were harvested evenly ripened having developed good varietal characters.

Vinification

Following lying on their skins, fermentation of the grapes was done with several red yeast strains to maximise fruit flavours and enhance tannin structure. Oak was used to add flavour complexity and malolactic fermentation increased softness.

Winemaker Comments



Colour

Bright and youthful red cherry.



Nose

The bouquet has lifted tones of fruit, especially plums and berries.



Palate

The palate has ripe fruit and smooth texture with a soft finish.

Wine Analysis

Alcohol	14.0%
Acidity	6.51 g/l
pH	3.41

Peak Drinking

Drink now but can also be cellared until 2020.

Food Matches

Ideal partner to pasta.

www.geeleewines.com.au

www.somild.com

