

Geoff Merrill Wines



Reserve Chardonnay 2016

THE NAME

"A selection of our finest barrels from the vintage are selected for our Reserve range and given additional maturation in oak prior to bottling and cellaring." - Geoff Merrill

VINTAGE INFORMATION

Preceding Winter and Spring rains were significantly lower than had been previously reducing crop potential in the important growth stages leading up to vintage. On average yields were down approximately 30% across many varieties.

With fluctuating temperatures (18° - 37°C) in January and rainfalls in February resulted in a 'pause' in vintage allowing ripening to occur at a more manageable rate. By the end of vintage, even with the lower crop yields, our fruit had more time to ripen 'properly' resulting in very good flavour concentration, acidity and structure.

WINEMAKERS NOTES

The colour is a bright straw with a youthful green tinge. The aroma begins on a fresh citrus and cashew note, picking up honeydew, nectarine and hint of mango and cucumber as it opens up in the glass.

On the palate, citrus and melon fruit come forward, over a creamy, yet well structured oak tannin base, finishing with lime zest acidity.

"Drink now to 2026 with shellfish, crustaceans, rich white meat dishes and pork belly."

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Chardonnay

Oak Treatment: 10 months in new French oak hogsheads

Region: McLaren Vale 65% / Coonawarra 35%

Harvest Date: March 2016

Alc: 13.0%, **pH:** 3.17, **TA:** 6.2 g/L, **RS:** 2.4 g/L



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