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# TROVE ESTATE

## (secret squirrel)

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### MERLOT

WESTERN AUSTRALIA 2018

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#### COLOUR

Garnet red with a red hue.

#### NOSE

Lifted red current, plum and blackberry aromatics are complimented by nuances of earthiness and spice.

#### PALATE

A fresh, plush and generous wine dominated by red fruits with seamless tannin leading to a long, juicy finish.

#### WINEMAKING

The 2018 Merlot was machine harvested then destemmed and crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins locked in the skins. Maceration was not extended due to the same reason. The wine was then pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after ten months maturation.

#### FOOD PAIRING

Perfect with marinated butterflied leg of lamb chargrilled on the barbeque.

#### VINTAGE NOTES

The 2018 vintage will go down as a classic, great all-round year. Flowering and fruit set were also exceptional giving solid yields across WA. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

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#### QUICK NOTES

**VINTAGE** 2018

**WINEMAKERS** Kate Morgan

**GRAPE VARIETY** Merlot

**GROWING AREA**

Western Australia

**ALC %/VOL** 14.5% v/v

**TITRATABLE**

**ACIDITY** 5.5 g/l

**PH** 3.53

**CELLAR POTENTIAL**

4 – 6 years

**OAK** French

**MATURATION** 10 months



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