

W I N D O W R I E

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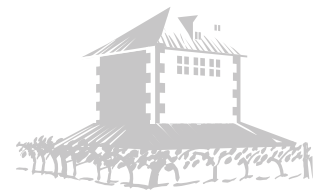
The O'Dea Family

FAMILY
RESERVE



THE MILL

DR
DEEP RIVER



THE MILL

MERLOT

Vintage 2008

Region Central Ranges N.S.W. Australia

Grape Variety Merlot 100%

Oak Maturation 1, 2 and 3 year old American oak

Alcohol Content 15.5%

Release Date June 2009

Cellaring Potential Up to 3 years

Growing Season Fruit for this wine was sourced from stage 2 vineyard behind the homestead at Windowrie. The vines are hand pruned in winter to ensure a balanced canopy is achieved, allowing sunlight into the canopy. Vines are thinned during the growing season with a bunch thinning occurring at veraison.

Winemaking This wine was made from Merlot grapes picked on flavour rather than baume (Bé). Pumped over twice daily, the fermentation temperature was maintained at 23-25°C (72-77°F) to avoid harsh tannins. Having been fermented to approximately 4° Bé before being pressed off skins a portion of the wine (80%) underwent oak maturation in 1, 2, 3 year old American Oak to add complexity and structure. The wine was given a light fining, pre clean up. As with the other Mill wines, we aim to produce a fruit-driven wine with subtle oak.

Tasting Notes The Mill Merlot has an attractive dark ruby red colour. The wine has aromas of ripe cherry and raspberry with dusty oak. The palate is silky smooth with ripe cherry, chocolate and earthy characters. Made to be enjoyed on it's own or with Italian and Spanish food.

"Silky smooth"