

Sanguine Estate Heathcote

2004 Merlot Report

Vineyard and Winemaking Report:

The Merlot vines yielded less than 1.5 tonnes/acre, resulting in more concentrated flavours. The stress free ripening of the Merlot meant the fruit could be picked with good natural acidity and tannins. The Merlot was fermented in a 1 tonne vat; hand plunged, and then pressed into new and 1 year old French barrels. The wine was not settled prior to barrelling, allowing gross lees to continue adding complexity to the wine in barrel.

Tasting Notes:

The Sanguine Estate Heathcote 2004 Merlot displays soft luscious aromas of plumb and cherry with hints of musk, violets and the typical leafy character of Merlot. The palate is soft with plumb and cherry flavours and has a fine tannin finish.