



*Winner*

**The Radoux Trophy**

Protero Gumeracha  
Adelaide Hills Merlot 2005

**WINEMAKER:** Paul Drogemuller and James Barry.

**COLOUR, BOUQUET, PALATE:** Deep crimson, with lifted wild berry, rich plum and a full, lasting, lush and elegantly textured palate.

**FOOD SUGGESTIONS:** Funghi risotto, braised lamb shanks, pork and shiitake hotpot.

**CELLARING:** 5-10 years.

**VITICULTURE:** Vertical foliage position, crop thinning and organic vineyard practices observed.

**VINIFICATION & MATURATION:** Small batch fermented. Cap plunking for 4-6 hours. Ten-day fermentation plus malolactic fermentation in French barrels. Cellared during winter and then 12 months' maturation. Bottling completed on site.

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