

PROTERO



PROTERO WINES

2005 GUMERACHA RED BLEND

The 2005 Protero Blend was taken from youthful 5 year old vines planted in 2000. These vineyards are planted on loamy topsoil, over clay, overlying weathering rock to bedrock. The positioning and design of the vineyard enables the fruit to completely ripen achieving a fuller and richer Adelaide Hills style. Highly elevated, these cool climate vines are meticulously cared for with extraordinary attention to vineyard management. Hand pruning, picking and minimal irrigation ensure concentrated quality fruit.

Tasting Notes:

Black and red cherry fruit flavours entwine with chicory, spice, liquorice and dark chocolate. Rich dark fruit flavours flow onto the palate with a creamy texture finishing with tight fine grained front-mid palate tannin. A greatly balanced wine, the Protero Red Blend is perfect for everyday drinking.

Winemaking:

After crushing and de-stemming, the wines were fermented separately in open topped stainless steel tanks using inoculated yeast. The must cap was broken using automatic plungers integral to tannin and colour extraction. Aged for 18 months in a mix of older French oak, allows the wine to keep integrity of varietal expression, fruit profile with subtle oak complexity. No fining or filtration is performed.

Region: Adelaide Hills

Country: Australia

Varietal: 60% Merlot
40% Cabernet sauvignon

Packaging: 12 x 750ml Bottles

Alcohol: 14.8 %

Titrateable Acid: 6.4 g/l

Gold Medal - 2006 Adelaide Hills Regional Wine Show.

Gold Medal - 2007 Winewise Small Vignerons

5 Stars (Top of Category) - 2009 Winestate Magazine

Silver Medal - 2008 New Zealand International Wine Show.

90 Points - 2008 April/May ed. Gourmet Traveller Wine Magazine.