

PROTERO



PROTERO WINES

2006 GUMERACHA MERLOT

5 Acres in size, yielding between 2.5 and no more than 3 tonnes/acre from youthful 6 year old vines planted in 2000. This Merlot vineyard is planted on loamy topsoil, over light clay grading to medium clay overlying weathered rock to bedrock. The positioning and design of the vineyard enables the fruit to completely ripen achieving a fuller and richer style of Adelaide Hills Merlot. The low yields achieve smaller berries and tighter bunches, in turn allowing more extraction of colour and also natural grape tannin. This results in a wine with tight structure and fruit forwardness, perfect to drink now or forget about in the cellar.

Tasting Notes:

Richly coloured and concentrated. Deep red fruit flavours complexly layered with dried herbs, dried pink and purple flowers, red liquorice and spice. Fleshy fruit palate finishes with tightly woven tannins, balanced acidity and length. Enjoy now to 2018.

Winemaking:

The 2006 Merlot was picked at peak flavour and ripeness. After crushing and de-stemming, the wine followed a mild fermentation in open topped stainless steel tanks using inoculated yeast. The must cap was broken using automatic plungers integral to tannin and colour extraction. Upon completion of fermentation, the Merlot spent a short period on its own skins before maturation and a second ferment in 100% French oak barriques. 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: 100 % Merlot

Packaging: 12 x 750ml Bottles

Alcohol: 14.6 %

Titrateable Acid: 5.9 g/l

90 Points - 2009 ed. James Halliday Australian Wine Companion.

Silver (Top of Class 11) - 2009 Sydney Boutique Wine Awards.

Bronze Medal - 2009 Adelaide Hills Regional Wine Show.

Bronze Medal - 2009 Winewise Small Vigneron Awards.

Bronze Medal - 2008 Adelaide Hills Regional Wine Show.