

Norfolk Rise

VINEYARD MOUNT BENSON



2008 Norfolk Rise Merlot

Location and Aspect

Norfolk Rise Vineyard is located on the southern tip of South Australia and is renowned for its rugged coastline, exotic seafood and long, white sandy beaches. Heavily influenced by a unique microclimate, our Norfolk Rise Vineyard captures the specific regional characteristics of Mount Benson in producing cool climate wines of the highest calibre.

The Vineyard

Situated in the heart of Mount Benson, the Norfolk Rise Vineyard is planted on 180 hectares of undulating coastal hills. Within 5 kilometres of the ocean at 37 degrees south of the equator, our Merlot is planted on near perfect "terra rossa" soils, providing an ideal level of nutrient and water retention. Completely surrounding our winemaking facility, Norfolk Rise Vineyard has been, without compromise, planted specifically to suit each individual variety.

Winemaking

These grapes were selectively harvested from our Estate vineyards in Mount Benson from mid to late March. The grapes were picked, immediately de-stemmed and crushed. Fermentation occurred in a combination of small stainless steel static fermenters and Ganimede fermenters following a brief cold soak. The wine was matured in a selection of one, two and three year old French oak barriques for 18 months prior to bottling. One parcel was kept in stainless steel to retain fresh, primary fruit characters to add in to the final blend. The wine underwent light filtration prior to bottling.

Tasting Note

Colour:	Medium crimson red.
Bouquet:	Fragrant violets, sweet cherries, dark chocolate, a hint of dried herbs and lightly spiced cedar.
Palate:	Cherry, plum and forest fruit flavours balanced by chocolate and vanilla oak notes, finishing with good length and soft fine tannins.
Ageing Potential:	Likely lifespan 2018, with optimal year being 2011/12.
Analysis:	Alcohol: 14% Titratable acidity: 6.30 g/L pH: 3.39
Food Suggestions:	Gilled lamb chops, rabbit casserole, mushroom ravioli, roast veal