



TRUFFLE HILL

PEMBERTON REGION WINES

Merlot 2008

90% Merlot, 5% Cabernet Sauvignon, 5% Shiraz,
Pemberton, WA

Appearance: Dense red with crimson hues and brilliant clarity.

Nose: Intense aromas of sweet dark berry fruits overlaid with toasty, vanilla oak .

Palate: Soft, medium to full bodied palate, showing a generous array of dark berry, mulberry and plum fruit flavours with some herbal nuances. Well integrated oak adds complexity and interest with appealing cedar, toast and vanilla flavours in support of the fruit. A soft acid and tannin structure typical of the varietal enhances an attractive, lingering finish showing milk chocolate and coffee flavours.

Alcohol: 14.3%

Cellaring potential: 5 - 8 years

Winemaker's notes: Separate parcels were harvested at optimum ripeness on the 28 and 30 March. The fruit was crushed to a closed static fermenter and held on skins for 10 days with twice daily gentle pumping over to extract colour and tannins. It was then pressed, settled and racked to oak for an 18 month maturation period before being blended, fined, stabilized and bottled in November 2009.

PRODUCED BY:

THE WINE & TRUFFLE CO

MANJIMUP, WESTERN AUSTRALIA

"grown in good company"

www.trufflehillwines.com.au

