



2017 SMITH & HOOPER MERLOT

Smith & Hooper crafts premium wines within a philosophy naturally expressed by the unique terroir of the Wrattenbully region. Ancient geology and a moderate climate work together to create wines of finesse and distinction, with seamless flavours, exceptional palate weight and length.

Wrattenbully is one of Australia's most exciting viticultural discoveries of recent times. Blessed with the celebrated soil profile of Terra Rossa over limestone, the region is rapidly establishing a high class reputation for wines of depth and elegance.

VITICULTURE/WINEMAKING

In our Wrattenbully vineyards we have learnt a great deal about tending to the Merlot grapevine and we trellis them with a catching wire. This gives the vine stability and structure, and allows the grapes to receive dappled light rather than full sun.

The art in Merlot winemaking is avoiding over-extraction of the tannins from the fruit and seeds. Our wines are made in static fermenters and we continually taste the developing wine and press the skins when there is structure and weight without tannic hardness. In the pursuit of soft tannins, we are judicious in our oak selection and moderate with its use.

VINTAGE CONDITIONS

The growing season was one of the wettest on record, followed by a cooler than average spring and early summer, giving the grapes a long, slow growing season. Coming into veraison, temperatures steadied to around average, while the long, cool ripening period delayed picking by two to four weeks. Patience was rewarded with the final wines showing lovely flavour and tannins.

WINEMAKER'S COMMENTS

This is an expressive Merlot, showing a fascinating combination of ripe plums, cedar and spice aromas. An inviting perfume of cinnamon and clove blends with blue fruits to give an exotic journey. Bursting with plum, blackberry, briar and cedar, evolving to enticing savoury notes from the French oak. The lovely natural acidity combines well with the expressive fruit and tannins. This wine is blended to be enjoyed now and will continue to evolve for five to seven years.

Try matching with char grilled Wrattenbully chops or veggie burgers with pomegranate ketchup.

www.smithandhooper.com

VINTAGE 2017
REGION WRATTONBULLY
WINEMAKER NATALIE CLEGHORN
HARVESTED 27TH - 31ST MARCH
ALC/VOL 14.5%
TOTAL ACID 5.8 G/L
PH 3.48

VEGAN FRIENDLY

