
MOCANDUNDA SINGLE VINEYARD

MERLOT 2012



Mocandunda Vineyard's altitude of 450m above sea level provides the ideal climate to produce distinctive merlot with defined varietal expression. A fruit-driven style, the wine possesses a fleshy and juicy mouth-feel with a soft tannin finish.

THE WINE

Appearance

Vibrant purple-red-crimson colour.

Nose

Ripe dark cherry and plum fruit is evident with hints of spice, anise and dark-liquorice. Cedar oak notes play a supporting role.

Palate

The palate is fruit-driven and displays fleshy fruit characters. Dark cherry and plum fruits are mouth filling with a roundness and softness to the texture. Hints of spicy, cedary oak lie in the background and the palate finishes dry with silky, fine tannin.

Food Pairing

A versatile food-friendly style. Well matched with tomato-based pasta dishes, charcuterie, roast vegetables and try Italian pork and fennel sausages.

Cellaring

Enjoy the juicy fruit characters in its youth or the wine will gain complexity with 3-5 years cellaring.

THE TECHNICAL BITS

Vineyard

The Mocandunda Vineyard lies atop a stony ridge, elevated some 450m above sea level just east of the township of Clare. The area enjoys quite a diurnal range – warm days coupled with cool evenings, allowing the slow development of flavour whilst retaining natural acidity together with ripe tannins. Plantings are on shallow, red loamy-clay soils over limestone with rows running East-West so as to provide ample sunlight into the canopy without over-exposing fruit to hot afternoon sun. The vines are minimally irrigated just so as to maintain canopy health.

The Season

The 2012 season can be described as a warm, low-yielding year. Solid winter and spring rains led to high soil moisture levels leading into the season. Overall, the season was mild and thankfully, a couple of localised hail events skirted the vineyard. Harvest conditions were

dry and warm leading to excellent flavour development and tannin ripeness.

Winemaking

Fruit was machine-harvested at night so as to take advantage of the cooler temperatures and then crushed and de-stemmed. The must was cold-soaked on skins for 7 days before a cool fermentation. Regular pump-overs assisted in colour and tannin extraction before pressing and under-going malolactic fermentation. The resultant wine was then aged for 18 months in well-seasoned French Oak.

Analysis

14% alcohol, 0.33g/L residual sugar, 5.87g/L titratable acidity, 3.50 pH

