

LITTLE ENGINE

W I N E S

2016 PLATINUM MERLOT

VITICULTURE NOTES

The 2016 season started very early with unusually warm April weather. Bud break was about the 2nd week of April and we had vigorous vine growth through June. Canopy management was key to ensure air flow and give adequate bunch exposure where required and minimizing the need to spray. September and October warmed up and were mostly dry, allowing grapes to extend their ripening time on the vine.

Sourced entirely from estate grown Merlot grapes at our Corbishley Vineyard, harvest dates were in the 2nd week of October based on flavour and tannin ripeness in the vineyard. Crop yield was 3 tonnes per acre, quite low for Merlot standards, to ensure fruit concentration.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Merlot grapes are destemmed only into one-tonne fermenters ensuring a high proportion of whole berries. After a few days of cold soak, the musts are gradually warmed up to initiate a natural or directed fermentation. Hand plunging is used to keep the cap moist and ensure colour and tannin extraction. The fermentation temperatures are maintained cool early in ferment and then elevated to aid in phenolic extraction. The total maceration time is about 3 weeks. The wines are drained and pressed off just before dryness and tank settled prior to going to barrel.

Our Merlot prefers 100% French Oak, undergoes spontaneous malolactic fermentation and matures in barrel for 16 months with no racking until pre-bottle blending. The 2016 Platinum Merlot is 89% new oak and the balance in 2nd and 3rd fill barrels.

Unfiltered prior to bottling.

TASTING NOTES & SUGGESTED CELLARING

Expressive and supremely elegant with notes of raspberry compote infused with warm spices, violets and pipe tobacco. The palate is well structured and beautifully balanced with a pleasing vein of acidity and fine-grained tannins. Opulent bouquet of cigar box, cedar wood, and saddle leather and spiced chocolate that engages from the delightful start to satisfying finish.

Enjoy now through 2028 under ideal cellaring conditions.

CULINARY INSPIRATION

Bison medallions served with berries tossed in a warm balsamic and port sauce; served with herb-roasted fingerling potatoes and vegetables.



Production: 195 cases
Alcohol: 14.0%
pH: 3.51