

LITTLE ENGINE

W I N E S

2017 PLATINUM MERLOT

VITICULTURE NOTES

The 2017 season was challenging at times marked by a wet start, followed by significant heat and then intermittent stretches of hazy skies. Bud break was about the 3rd week of April and we had vigorous vine growth through June/July. Canopy management was key to ensure air flow and give adequate bunch exposure where required. 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 tons 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-ton fermenters ensuring a high proportion of whole berries. After 6-7 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 2017 Platinum Merlot is 62% new oak barrels with the balance in 2nd and 3rd fill barrels.

Unfiltered prior to bottling.

TASTING NOTES & SUGGESTED CELLARING

Intensely concentrated aromas of black cherry & currants, cigar box and a hint of cinnamon lead into a lush palate of ripe blackberry, cassis, and black plum with notes of espresso and spice. Underlying acidity lends a balanced, elegant structure for ageing.

Enjoy now through 2028 under ideal cellaring conditions.

CULINARY INSPIRATION

Coffee roasted Vale Farms whole Beef Sirloin with beef fat roasted onion, garlic smashed potatoes and grilled rapini.

~or~

Seared Wapiti River Elk Striploin with mushroom demi-glace, roasted purple fingerling potatoes, wilted mustard greens and Lund's organic carrots.



Production: 123 cases
Alcohol: 15.1%
pH: 3.70