

TREASURES

2020 COONAWARRA MERLOT

Our 3 treasures - unique, innocent and energetic - are our children. Together, from precious innocence we have drawn inspiration. For us Treasures symbolises life where anything is conquerable, where dreams become reality where passion is everything.

Winemaking and Viticulture

The grapes were picked in the cool of the night to retain fresh, elegant fruit flavours. A combination of rotary and headed down open fermenters were used over 7 to 9 days in the fermentation process. Most of the ferments were held at 22°C and then drained and pressed at 2 Baume. This portion completed its fermentation in new and old oak barrels. Once dry and blended, the wine remained in new and old French and American oak barrels for a further 16 months.

Tasting Comments

Deep crimson red with purple hue in colour. A deeply perfumed nose displaying blackcurrant and plum, complimented by vanilla and cedar aromas from oak. The rich, rounded palate showcases vibrant plum and dark berry fruits. The finish is long with fine silky tannins adding length . Perfect with grilled duck breast with sour cherry glaze. Beef and porcini mushroom casserole. This wine has the flavour, structure and balance to be enjoyed now or offers added satisfaction from further cellaring.



Vintage Information

VARIETY: Merlot

HARVEST DATE: April 2020

REGION: Coonawarra

ALCOHOL: 14.5%v/v

TOTAL ACIDITY: 6.2g/l

PH (UNITS): 3.51

WINEMAKER: John Quarisa aka 'Johnny Q'