

CARAVAN

2021 SOUTH EASTERN AUSTRALIA MERLOT

The Caravan range represents the union of some of the world's noblest grape varieties: Merlot is one of these grape varieties. In French, Merlot means "the little black bird", named after a bird who ate grapes off the vine. The grape variety Merlot, is described as a chameleon because it adapts to many climates, taking on the character of both the location and wine making techniques.

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 8 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: March 2021

REGION: South Eastern Australia

ALCOHOL: 14.0%v/v

TOTAL ACIDITY: 6.4g/l

PH (UNITS): 3.58

WINEMAKER: John Quarisa aka 'Johnny Q'