

APPLE TREE FLAT

2021 MERLOT



VINTAGE

The Merlot grapes were harvested at 13.61° Baumé on the 8th March 2021 in Mudgee, New South Wales. The merlot vineyards are 49 years.

The 2021 growing season was a tough one in the NSW Central Ranges, although overall quality was high. Yields in the Orange region were pitifully low, about 10-15% of an average year, due to a hangover from the 2018-2020 drought, snow in November and some large rain events late in the growing season which required us to remove any mould or fungus affected grapes.

Yields in Mudgee were healthier but still a little down on average. Temperatures were cooler than average leading to slow, steady ripening, however the sunshine throughout produced clearly varietal wines, generally with lower alcohol levels.

WINEMAKING

After crushing, the grapes were fermented in stainless steel. The cap was pumped over twice a day during the 6-day fermentation period. The wine was 100% matured in stainless steel. The wine was filtered before bottling.

TASTING NOTES

The 2021 Apple Tree Flat Merlot is bright and fruity. Making your mouth water just thinking about it, blood plum, cherry and rosemary to warm you up before you get a burst of blueberries, violets and all the forest fruits you can imagine. Smooth and silky and oh so lovely.

ANALYSIS

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| Alcohol | 14% |
| Titratable acidity | 5.0 g/L |
| pH | 3.62 |
| Residual sugar | <0.3 g/L |