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## 2005 Merlot

### Region

Adelaide Plains, South Australia

### Tasting Notes

The Virginian Merlot carries a rewarding texture and full complex flavours with the nose rich in aromas of ripe berry fruits, plums and raspberries. Aged in French and American oak for over 12 months, the character of this exceptional wine gives you what a classic Merlot was meant to be.

### Vintage

The wet winter in the 04/05 growing season in the Adelaide Plains region provided an even and long ripening period. Mild weather throughout spring and summer allowed us to harvest the fruit with excellent colour and rich flavour.

### Soil

The soil on the vineyards is well balanced with a healthy nutrient mix including well maintained organic matter levels. The soil is red, sandy clay with a limestone base and the main property is intermixed with a rich Gawler River loam. The healthy soils of the Adelaide Plains have contributed to the development of intense fruit flavours evident in this Cabernet Sauvignon.

### Serving Suggestions

Barbequed meats, lamb shanks, game casseroles, ratatouille, mature cheese

### Technical Details

Volume:	750ml
Alcohol:	15.0% abv
Total Acidity:	5.8 g/L
pH:	3.48
Residual Sugar:	0.5 g/L

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