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## 2010 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 growing season for the 2010 harvest began well with a good winter rainfall that continued throughout spring 2009. This meant that the vines were able to produce healthy canopies that provided the grapes protection from the sun during January's hot dry weather. The Merlot grapes were harvested in pristine condition in March 2010.

### 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 Merlot.

### Technical Details

Volume:	750ml
Alcohol:	13.4% abv
Total Acidity:	6.39g/L
pH:	3.45
Residual Sugar:	1.0g/L

### Serving Suggestions

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

*NB: closure is cork not screw cap*

For further information please contact Light's View Wines

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