

MILTON PARK

TASTING NOTES

2005 MILTON PARK MERLOT



HARVEST DATE	March and April 2005
BOTTLING DATE	February 2006
pH	3.50
TA	6.98 g/L
ALCOHOL	13.0 %

2005 VINTAGE

2005 Vintage had a mild and long ripening season. These conditions favoured red grape varieties resulting in intense colour and flavour.

VINIFICATION

The grapes are crushed and destemmed into fermenters. Yeast is added immediately once in fermenter and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees Celsius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of American oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

COMMENTS

Pretty crimson red in colour. The nose is a lifted bouquet of berry and liquorice fruit, with the added complexity of custard powder oak. The palate is mid weight but full flavoured with sweet blueberry fruit and cinnamon spice. The tannins are typical of Merlot, being velvety and well integrated. There is an amazing length of berry fruit and vanilla oak on the finish.

100% FAMILY OWNED

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