

MILTON PARK

TASTING NOTES 2004 MILTON PARK MERLOT



VINTAGE	2004
HARVEST DATE	April 2004
BOTTLING DATE	February 2005
PH	3.56
TA	7.08
ALCOHOL	14.1%

2004 VINTAGE

2004 Vintage varied from warm to quite hot resulting in a good size crop, with outstanding quality fruit. The grapes were ripe, but quite small thereby producing wines of intense colours and flavours.

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 Celcius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. The wine is bottled young to retain the intense upfront fruit characters.

COMMENTS

Mid red in colour. The lifted nose has some great plum and briary characters on the nose. The palate reflects the cooler climate of the Eden Valley where this wine comes from, with some sweet raspberry and plummy notes. The richness follows onto the middle palate where it combines with the silky tannins to create a mouthfilling wine that more than invites a second mouthful.

100% Family Owned

Barossa Vintage Limited

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