

# VINDEN ESTATE WINES



a family owned boutique hunter winery

## 2009 PREMIUM MERLOT

### Royalty on the Vine



Merlot is part of the Royal family of red grapes. In its homeland of Bordeaux, Merlot's primary role is that of a blending grape (used to fill out big Cabernets) it brings soft fruit berries and plum characters without the harsh tannins sometimes associated with more robust grape varieties. In the vineyard, Merlot is an extremely demanding and labour intensive grape; this is especially true in a climate such as the Hunter Valley. Its thin skin makes Merlot particularly susceptible to mildew attacks, and is, even in very good vintage years, an exceptionally low yielding variety. Patience is a mandatory prerequisite to producing Merlot of a high standard, Sandra and Guy Vinden waited seven years before the estate fruit was suitable for a first bottling. Through careful canopy management, trellising, and patience, Sandra and Guy Vinden have created an outstanding low volume Merlot that has found its way onto some of Sydney's most prestigious restaurants.

The Vinden Estate Merlot is handpicked, crushed and destemmed, transferred into open fermenters- hand plunged 4 hourly around the clock for 10 days in the open fermenters. New age technique, cold soak for 3 days to extract additional colour flavour and tannin. The skins are then separated from the juice using a traditional basket press. Natural gravitational sedimentation in stainless steel tanks is then used to remove any remaining skins before the wine is pumped into a combination of French and American oak barrels for approximately 12-18 months. Raking occurs 3 monthly until Bottling.

### Tasting Notes – Winter 2011

This wine shows a lovely fruitcake aroma and once in the mouth an array of soft silky tannins and berry flavours (plums) carry over from the aroma (fruitcake). The balance of oak and fruit is the highlight of this wine.

### Guy Vinden – WHEN TO DRINK

I personally think this is one of the better Hunter Merlots. This is a very traditionally made wine, and very lightly filtered to preserve important aroma, flavour and character. Certainly to be enjoyed now and will benefit from a couple of years cellaring.

### Culinary Delights – WHAT TO EAT

A couple of suggestions from the Bistro Vinden Menu are the Veal Saltimbocca or Spaghetti Bolognese consisting of minced pork and veal, pancetta and porcini mushrooms.

### Technical Information

Winemaker – Guy Vinden

Harvested Date – 5<sup>th</sup> March, 2009

Oak Treatment – 60% new oak. Mixture of French and American Barriques

Date Bottled – August 2010

Alcohol – 13.5%

Total Acid – 6.4 g/L

Residual Sugar – 2.0 g/L

Cellaring Potential – 2015

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