



2019 Milepost Merlot

100% Estate-Grown Merlot

Drink now through 2026

Why We Make It

The Milepost Merlot is the avatar of a season. Starting in 2011 we began to make this wine selectively in singular years that showed intrigue and promise. With low intervention winemaking and a light touch in the field, the Milepost Merlot changes from season to season, always reflecting the nature of the year that its grown in. In 2017, that nature was bright, elegant, and extremely graceful.

Tasting Notes

Medium burgundy colour to a cherry-red rim, nice and clean. Nose shows bright Lapin cherry with notes of clove, cinnamon, and mixed red berry jam. Palate is dry and inviting with bright acidity and smooth, integrated tannin. Finishes with warm baking spices and lots of fresh red fruit. A great value bottle which will match well to buttermilk fried chicken, paneer masala, stuffed roasted red peppers or any grilling fare.

Vintage and Winemaking

Harvested October 14th with a 24 hour soak before yeasting, then 4 weeks on the skins with twice-daily pumpovers. Pressed in November into mostly neutral French oak barrels (approx. 5% new, this is dependent on tasting selection and we occasionally select a couple Silica and Alluvia barrels to add to the oak profile). Minimal racking and SO2 adjustment, 12 months in barrel.



Cases Produced 700

Alcohol 13.44% **Total Acidity** 6.07 g p/l
pH 3.64 **Residual Sugar** 0.21 g p/l

\$23.90

Includes 5% GST and 10% PST

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