



Audrey Wilkinson.

SINCE 1866



## Merlot

### Vintage Conditions

Orange had almost perfect weather conditions, commencing with winter and spring rainfall, which fell with regularity. Overall quality was very good.

### Winemakers Notes

The fruit for this wine came from the Orange wine region in New South Wales. The fruit was harvested and immediately transported to our winery in the Hunter Valley where it was crushed. Primary fermentation took place in 5 tonne stainless steel fermenters before being pressed off to tank where malo lactic fermentation was allowed to finish. The wine was matured in 20% new French oak barriques for 18 months before being filtered and bottled.

### Tasting Notes

#### Colour

Bright red colour with crimson hues.

#### Bouquet

Intense aromas of violets and spices.

#### Palate

Soft yet powerful palate of red currants and blackberries. Careful use of French oak and extra time on skins adds structure, complexity and balance to this wine.

### Vintage

2016

### Region

Orange

### Cellaring

Enjoy now or cellar for 5 years.

### Tech Data

Alc. 14.5%  
TA 6.11g/L  
pH 3.46

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