

# THE NICHE

## 2014 Merlot

<b>Variety:</b>	<b>Merlot</b>
<b>Region:</b>	<b>South Australia</b>
<b>Alc/Vol:</b>	<b>13.5%</b>
<b>Colour:</b>	<b>Ruby red with a deep black hue.</b>
<b>Bouquet:</b>	<b>The nose is full with moderately deep, ripe plum fruit, infused with redcurrants, revealing oak spices and subtle herb notes.</b>
<b>Palate:</b>	<b>A very generous wine, luscious in the mouth with lovely sweetness. The richness of the nose follows through to the palate with flavours of plums and currants dominating. One of the great characteristics of Merlot is its sweetness and this wine does not disappoint. Lovely integrated soft tannins create a firm back palate without being too overpowering.</b>
<b>Winemaking:</b>	<b>The fruit was sourced from premium vineyards located in South Australia. We picked in the cool of night when the fruit had reached its optimum ripeness then fermented on skins in static potters and rotary fermenters for a period of seven days to retain as much of the luscious natural fruit flavour as possible. Warm temperatures at the early stages of fermentation along with three days of post ferment maceration helped develop soft fleshy fruit and tannins while helping build structure. Following the pressing process, clarification and final blending the fruit was matured with select parcels having contact with old French oak.</b>
<b>Cellaring Potential:</b>	<b>Great to drink now, but will mature and develop complexity over the medium term.</b>

