

2010 Merlot Tasting Notes

Vintage: 2010

Variety: Merlot

Region: Lower Hunter Valley, NSW Australia

Vintage Conditions: Early heat in the Hunter Valley over the harvest period produced very

flavorsome white wines, albeit yields reduced by one third. Rainfall then plagued the vintage, but low cropping vineyards produced some

very worthy medium bodied red wines.

Vintage Conditions: The grapes were handpicked in late February 2010 and sent to the

winery where they were crushed, destemmed then fermented on skins for 8 days, and then gently pressed off. The wine was matured in seasoned French oak barrels before being blended, filtered and

bottled in December 2010.

Colour: Red with purple hues

Nose: Aromas of berry, plums and cedar

Palate: A medium bodied wine displaying fresh berry, violet and cedar flavours.

The generous fruit characters on the mid-palate give the wine weight,

culminating is a soft tannin finish.

Food Suggestions: All red meat dishes.

Cellaring Potential: The Ballimore 2010 can be enjoyed now or confidently cellared for the

medium term.

