



WINTER CREEK
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Wines of Elegance and Finesse from the Barossa Valley and the Adelaide Hills

2008 Fiddlesticks Merlot

A clumsy, yet polite waiter would exclaim “oh fiddlesticks” as he almost drops the tray... not because of the breakage of glass, but for the waste of a fabulous wine.

Magenta with vibrant purple hues, the Fiddlesticks Merlot displays aromas of fruit pastille and dark cherry with hints of raspberry and anise. The palate is fruit driven with soft jubeey fruit and silky tannins with the characteristic suppleness and mid palate weight generosity that we expect from Merlot. The wine finishes with lingering flavours of mixed red berries and spice.

Winemaking

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for a period of six days. This created good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics in the final blend. The wine was stored at 6C° post fermentation to retain natural colour and aromatics for the variety.

Vintage

With drought conditions and water restrictions in South Australia, followed by an eight day period of in excess of 35C° at the start of March, the 2008 vintage was difficult for red wines from South Australia.

Fortunately about 50% of the grapes were harvested before the heat. Then, careful monitoring of the remaining vineyards for flavour development meant that the flavours and tannins are still balanced with good length, without being overripe or jammy.

Technical Data

Region	South Australia	Harvest Date	February and March 2008
Grape Varieties	Merlot	Alcohol	13.5%
TA	5.8 g/l	pH	3.46

