

TERRA FELIX

HARCOURT VALLEY

MERLOT

2017

AWARDS

94 Points - Wine Showcase Magazine

COLOUR

Deep purple with red hues.

NOSE

Aromas of plums, blackberries, cherries and violets.

PALATE

Great fruit weight with flavours of juicy red fruit, subtle green herbs and a sweet spice are supported by fine tannins to a lingering finish.

WINEMAKING

The grapes were harvested once balance between fruit flavour, tannin ripeness and natural acidity had been achieved. The grapes were gently crushed into open fermenters and hand plunged throughout fermentation. The wine was pressed off the skins and aged in premium oak barriques for 15 months before being carefully blended, gently filtered and bottled.

VINTAGE REPORT

The warm Spring conditions led to a warmer than average Summer. The warm days and cool nights resulted in an intense ripening period, however fruit quality remained high and the concentration of flavours was abundant. Yields were good, and flavour profiles were not compromised by the warm, dry conditions during January.

QUICK NOTES

VINTAGE 2017

WINEMAKERS Willy Lunn

GRAPE VARIETY 100% Merlot

GROWING AREA Bendigo, Vic

ALC %/VOL 13.0 % v/v

TITRATABLE ACIDITY 5.65 g/l

PH 3.64

OAK French 225 litre

MATURATION 15 months



TERRA FELIX

哈考特山谷

梅洛

2017

获奖

葡萄酒展杂志WINE SHOWCASE MAGAZINE - 91分

色泽

深紫色带有红色调

闻香

令人愉快的李子，黑樱桃，樱桃和紫罗兰的香气

口感

极佳的果味以及多汁的红色水果，微妙的绿色药草和甜香料的香气，辅以优质的单宁，回味绵长

酿酒笔记

一旦达到了水果风味，单宁成熟度和天然酸度之间的平衡，就可以收获葡萄。将葡萄轻轻地压入开敞式发酵罐中，并在整个发酵过程中手动搅拌。将葡萄酒从果实上压下，并在高级橡木桶中陈酿12个月，然后将其仔细混合，轻轻过滤并装瓶。

年份报告

春季温暖，导致了夏季的炎热。温暖的白天和凉爽的夜晚形成了强烈的成熟期，但是果实品质仍然很高，并且风味浓郁。产量良好，一月份温暖干燥的环境没有影响风味
January.

概览

年份: 2017

酿酒师: Willy Lunn

品种成分: 100%黑比诺

生长区域: 雅拉谷

酒精度%: 13.0%

滴定酸度 6.3 g/l

PH值: 3.55

