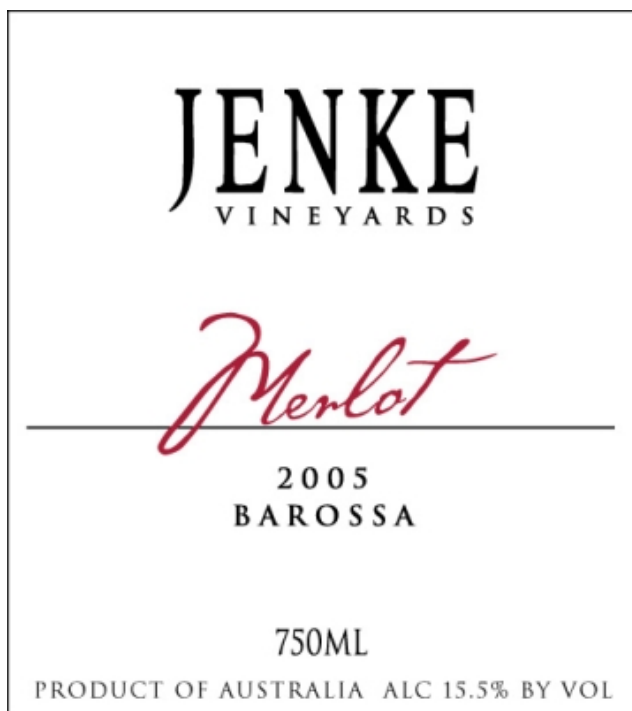


2005 BAROSSA MERLOT

This is our ninth release Merlot varietal. The grapes were grown on our Golf Link's Vineyard which adjoins the Para River in the Barossa Valley. This wine was partially barrel-fermented in French oak barrels. The wine is a medium to full bodied style highlighting the characters of Merlot.



VINEYARD

The vines were planted in 1989 on alluvial loam which is well drained. The vines are pruned to approx. 70 buds per vine. The vines are mechanically pruned and harvested.

OENOLOGY

The grapes were harvested at 15 be and fermented in open top ferment tanks. The wine was fermented on skins for 10 days. It completed its fermentation in seasoned oak barrels. After racking, the wine was returned to barrel where it remained for 12 months before bottling.

FILTRATION & FINING

We have bottled this wine without filtration or fining.

CELLARING

Our 2005 Merlot will benefit from short terms cellaring. Although drinking well now, this wine will continue to soften and improve over the next 5-7 years. Drink now through 2012.

PRODUCTION

1200 cases produced; 400 cases exported to US

Imported by:
34th Parallel, LLC
Calistoga, CA
(707) 709-8962
Suggested retail: US \$22.99

WINEMAKER KYM JENKE

