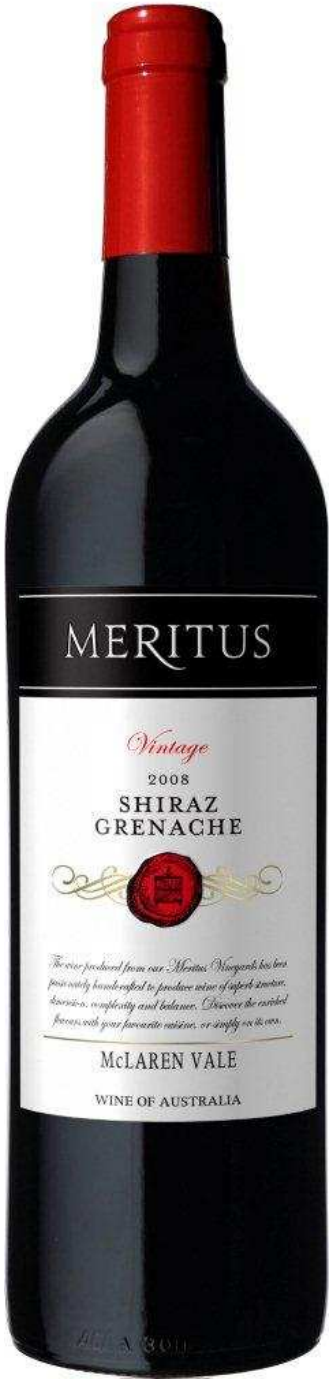
MERITUS

Shiraz Grenache

McLAREN VALE
2008



The success of this wine has seen the range extended over the years to various varietals sourced from South Australia's premium wine regions.

Gentle basket pressing and the use of open fermenters in a state of-the-art modern winery are all elements used in the creation of this wine. Fine French oak integrates perfectly to enhance key varietal and regional characteristics

These wines display uplifting regional flavours, layered complexity with a soft approachable finish.

Discover the enriched flavours when consumed with your favourite cuisine or appreciate the Meritus on its own.

Colour: Rich Crimson with a purple hue

Bouquet: A lifted bouquet of fresh violets, fennel seed, ripe currents and sage

Palate: The wine that is medium bodied that is full of fresh succulent berries, black currants while hints of rhubarb and quince compliment an earthy complexity of dark chocolate and slight French oak undertones.

Serving and Cellaring: Smooth and soft tannins make this wine enjoyable to drink now by itself or to compliment a meal. The structure of the wine will develop in complexity for the next 8 years. Store wine lying down at a constant temperature of 15-18 Degree Celsius. Decanting is recommended to open up the flavours and enhance the complexity of the wine.