



EAGLEHAWK

MERLOT
2010

EAGLEHAWK MERLOT PROVIDES PLENTY OF RIPE, UP-FRONT FRUIT THAT IS SOFT AND SILKY ON THE PALATE. A DELIGHT ON ITS OWN, THIS WINE IS A FLEXIBLE FOOD PARTNER, MATCHING A WIDE ARRAY OF CUISINE RANGING FROM PIZZA AND PASTA TO HEAVIER MEAT DISHES.

Wolf Blass Wines, established in 1966, has grown from a humble tin shed to become one of the world's most successful and awarded wineries. Today, Wolf Blass wines are exported to more than 50 countries and are recognised internationally as icons of modern winemaking. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present as they continuously strive to produce wines of quality, character and consistency.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Fruit for this wine was sourced from selected vineyards across South Eastern Australia.</i>
VINTAGE CONDITIONS	<i>Mild weather conditions in the lead up to the summer period were followed by warm to hot temperatures in early to mid January. Fluctuating heatwaves in late January were tempered by milder conditions in late February and March. Despite the warm conditions, vineyards with good protective canopies produced good quality fruit.</i>
GRAPE VARIETY	<i>Merlot</i>
MATURATION	<i>This wine was matured for six months with French and American oak.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.5%</i> <i>Acidity: 5.9g/L</i> <i>pH: 3.47</i>
PEAK DRINKING	<i>Enjoy now.</i>

WINEMAKER COMMENTS

COLOUR	<i>Vibrant crimson with a solid core.</i>
NOSE	<i>Lifted dark cherry and boysenberry aromas are immediate while an underlying touch of vanillin oak, earth and a touch of varietal leafiness are also evident.</i>
PALATE	<i>Wolf Blass Eaglehawk Merlot is typically soft on the palate with berry and plum flavours throughout, making this a very easy drinking wine and an ideal partner with food.</i>