

FOUNDSTONE

MERLOT 2022

Winemaking

Vintage 2022 proved to be a standout with mild summer conditions along with idyllic rainfall. The extended ripening period produced wines with optimal acid and fruit flavours in all varietals. Harvested in late March, our Merlot parcels were destemmed, crushed and fermented in Vat at 24°C with regular pump overs to maximise colour extraction and preserve fruit flavour. Once dry, the parcels were pressed, racked and seeded for malolactic fermentation, ahead of maturation on premium French and American oak. Prior to bottling the parcels were blended stabilised and filtered before release.

Tasting note

Our Foundstone Merlot is deep garnet red in appearance, displaying opulent aromas of blood plum, bramble and earth interwoven with toasty oak. The palate is generous and concentrated, with flavours of dark cherry, raspberry compote, dried herb and velvety tannins.

Region South Eastern Australia.

Wine Alcohol: 14.1% Analysis TA: 7.1 g/l

pH: 3.56 RS: 6.1 g/l

Style

Dry, medium bodied and full flavoured.

Food Match

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Pairs beautifully with aged cheeses, rack of lamb and baked vegetables,

mushroom risotto or is a delight on its own

Cellaring

This wine has been made to drink now and will cellar for up to 5 years.

Winemaker, Daren Owers



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Packaging Detail

Range:

Foundstone

Product:

Merlot

Approx. Case Weight:

Bottle Barcode No:

9335966000247

Carton Barcode No:

19335966000244

Bottle:

Punted Claret

Bottle Weight (grams):

Package Weight (grams):

1158

Bottle Dimensions (hxd):

297mm x 80mm

Carton Size:

6 pack

Carton Dimensions:

226mm x 151mm x 313mm

Slipsheet Configuration: 64 (domestic) - 112 & 84 (export)



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BERTON VINEYARD Wine of Australia

Carton Packaging