



BERTON VINEYARDS

FOUNDSTONE 2018 MERLOT

“The first wines that we ever made were released under this label, so these wines are very special to us.”



Vineyard and Vintage In the vineyard a warm dry summer provided a clean and disease free vintage with great ripening conditions across all regions. Despite some hot days, extended heat waves didn't play a role through the growing season with little berry shrivel occurrence in white varieties. As a result, we were able to harvest the majority of our local Shiraz over three weeks in February and March.

Winemaking Fermented in stainless steel vertical fermenters for 4-6 days at temperatures between 27°C and 29°C on French untoasted & toasted oak chips. Wine was then pressed at 1 baume via screw press into stainless steel storage tanks and left to ferment until dry, then racked into stainless steel storage vessel with French oak staves and cultured malolactic bacteria. Once secondary fermentation was complete the wine was clarified via centrifuge into stainless steel storage.

Tasting note This Merlot has a deep youthful colour, with expressive aromas of plums, blackberries and violet. The palate has a velvety texture with generous flavours of sour cherries, plums and fragrant herbs with a hint of vanillin oak.

Region South Eastern Australia

Wine Analysis Alcohol: 14.20% pH: 3.44
TA: 7.00 g/l RS: 2.40 g/l

Style Dry, full bodied.

Food Match Enjoy with mature cheeses or mushroom risotto.

Cellaring This wine has been made to drink now and will cellar for 3 years.

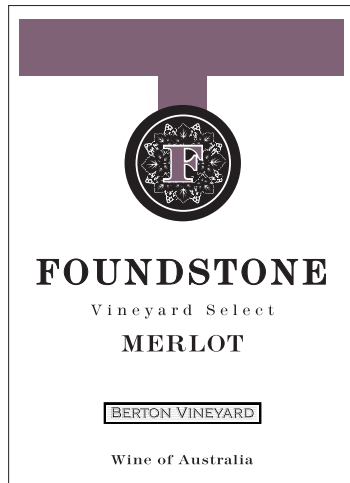
Winemaker,
James Ceccato



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FOUNDSTONE MERLOT

Packaging Detail



Carton

Range: Foundstone

Product: Merlot

Approx. Case Weight: 8kg

Bottle Barcode No: 9335966000247

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Bottle: Punted Claret

Bottle Weight (grams): 415

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)