DELEGAT

GIMBLETT ROAD

Merlot

2025

Spiced plum with fragrant juicy blackberry and lingering fresh summer berry fruits.



- *The fruit was destemmed, crushed and transferred to tank for fermentation.*
- *The must was inoculated with a cultured yeast to accentuate and complement the dark berryfruit and plum characters in the grapes.*
- *During fermentation the wine was regularly pumped-over for colour, fruit and tannin extraction.*
- *The fermented wine was pressed to tank for settling, in preparation for malolactic fermentation.*
- *The wine was racked and run off to a selection of French oak barriques and aged for 12 months.*

WINEMAKING PHILOSOPHY

We've put everything into finding the greatest regions, and do everything possible to ensure the purity of these flavours is expressed in the wine. When it comes to winemaker influence, sometimes this means we do very little at all. You don't get a second chance to create a great wine, so each step in the process is well considered. By the time we get to 'making' the wine, the flavours have already been made. The hard work we put in is to ensure these are accentuated and complemented, using the latest research and winemaking technology available, and our years of winemaking experience.

WINE ANALYSIS

Harvest Date:	*Alcohol:*	*Residual Sugar:*	*Titratable Acidity:*	*pH:*
20 March – 9 April 2025	13.0%	1 g/L	5.9 g/L	3.7