



2006 MERLOT

Gold Medal and Trophy winner (Best Merlot and Best wine of the show)
Orange Wine Show - 2007

Bronze Medals

National Cool Climate Wine Show - 2007

NSW Small Winemakers Wine Show - 2007

Cowra Wine Show - 2007

Sydney Royal Wine Show - 2007

Boutique Wine Awards - 2007

Wine wise Small Vignerons Awards - 2007



2006 Vintage Conditions

The 2006 growing season was one of the driest on record for the Printhie Vineyards. Budburst occurred right on schedule, however as we progressed through the vintage all other dates moved forward and we were picking by the 14 March, 7 to 10 days ahead of previous years. The extreme dry, coupled with hot westerly winds had the effect of concentrating the sugars in the fruit earlier than normal and we were able to pick ripe full flavored bunches.

Winemaking Notes

This wine was crafted by precisely identifying clonal variation in the vineyard and then blended to highlight these features. Each clone was fermented separately with oak maturation tailored to suit the structures.

VARIETY: 100% MERLOT

REGION: Orange NSW (Cool Climate)

COLOUR: Dark ruby red with pink hue

BOUQUET: A complex bouquet of earthy, blackberry aromas

PALATE: Round and soft with mouth filling mid-palate flavors finishing with gentle acidity providing structure and length.

DRINKING: Now until 2011

WINEMAKER: Robert Black

ALCOHOL: 13.5% Alcohol by Volume

ADDITIVES: Preservative (220) | Skim Milk | Egg Whites

