

THE FRUIT

Grant Burge was a pioneer of Merlot in the Barossa Valley and planted the first vineyard in the Valley in the Hillcot Vineyard in 1982. When he produced his first straight Merlot there were only two others available in Australia, and although there are many more now, Grant Burge Hillcot Merlot is still among the top-selling in its price bracket. The 2010 vintage was outstanding in the Barossa, where a mild summer allowed even ripening and retention of natural acidity.

THE WINEMAKING

The fruit was crushed into static overhead fermenters and left on its skins for seven days to extract the colour and flavours of the fruit. The ferment was allowed to peak at 32°C then cooled to 22°C to retain delicate fruit characters. The juice was racked and returned every second day, and pumped over 3 times a day to further intensify the colour and flavour. The wine was filled to American and European oak puncheon barrels to complete fermentation, it was blended and then transferred back to oak for a further 15 months maturation before being bottled.

2010 Hillcot Merlot

The 2010 Hillcot Merlot is deep red in colour, indicative of the rich flavour which follows. The nose is dominated by rich, dark fruits enhanced by savoury spices and a hint of vanilla. The palate has concentrated flavours of ripe plums and blackberries, with a fleshy mid-palate of dark chocolate and vanilla and fine, grainy tannins.

Possessing a more refined structure than many Merlots, this medium bodied wine is ready to enjoy now and will reward cellaring for up to 8 years. It is a terrific match with rack of lamb, grilled vegetables and rosemary potatoes.

