

# DRIFTWOOD

MARGARET RIVER

## ARTIFACTS

meritage

2018



### BLEND

49% Petit Verdot, 16% Malbec, 16% Cabernet Franc, 10% Cabernet Sauvignon, 7% Merlot, 2% Shiraz

### COLOUR

Deep violet red.

### AROMATICS

This wine displays notes of bramble berries, dark chocolate, rose petals and liquorice.

### PALATE

A rich palate of black forest fruits, delicate florals and vanilla oak spice compliment the fine tannins delivering a poised presence and length.

### OAK MATURATION

18 months.

### AGEING POTENTIAL

Drink over the next 5 – 10 years.

### WINEMAKING

The Petit Verdot batches came in clean and vibrant on the 10<sup>th</sup> – 17<sup>th</sup> March with analytical specs of: 13.7 – 14.5 °Be, 6.8 - 6.9 g/L TA and 3.30 – 3.45 pH. The grapes were machine harvested in the cool of the night and crushed to open fermenters. Colour and phenolics were gently extracted using aerate and closed punch down techniques. The batches were co-inoculated for MLF and pressed off skins at or around 0°Be. Once primary fermentation and MLF were completed in tank the wine was transferred to a mixture of new and old French oak barrels for 18 months maturation. The wine was then blended in early November 2019 before being filtered in preparation for bottling in late November 2019.

### VINTAGE 2018

Harvest began without fuss on Valentine's Day. Sauvignon blanc and Semillon followed over the next three weeks with the window for harvest being longer than normal due to excellent crunchy natural acid retention and bright flavours. A stellar start!

The usual mid-March cold front came through, washed the dust off the reds and allowed us to start bringing in shiraz on 17<sup>th</sup> March. Flavour, colour and phenolics developed well in all reds and patience was rewarded with vibrancy, depth and concentration across all varieties.

There was no other pressure than to do it right and do it justice.

### WINEMAKING DATA

Geographical Indication / Wilyabrup, Margaret River

Harvest Date / 5 – 26 April

pH / 3.48 Titratable Acidity / 6.0 g/L

Residual Sugar / 0.3 g/L Alcohol / 14.4%

