

DRIFTWOOD

MARGARET RIVER

ARTIFACTS

Meritage

2015



BLEND

58.4% Petit Verdot, 22.2% Cabernet Sauvignon, 17.7% Cabernet Franc, 1.2% Shiraz

COLOUR

Brilliant deep red with purple hues.

AROMATICS

A vibrant bouquet of dark berries, Turkish delight, liquorice and dark chocolate.

PALATE

A powerful full bodied wine with concentrated flavours of dark chocolate, wild berry compote and rose petals, framed by firm powdery lingering tannins and poised acidity, creating a commanding wine with length and elegance.

OAK MATURATION

22% New oak (51% French, 31% American, 18% Hungarian) – 15 to 18mths.

AGEING POTENTIAL

10 years.

WINEMAKING

All batches were inoculated with yeast and co-fermented with MLF bacteria. A combination of cold soak or extended skin contact for 30 days, using aerative and closed pumpovers ensured a range of flavour and tannin profiles, capturing the best qualities from each block. Batches were gently pressed between 0 – 3.5 °Be, completing MLF in tank before being racked to barrel for maturation. In September 2016 batches were blended with petit verdot being the hero of the wine and then returned to old oak to integrate for a further 3 months.

VINTAGE 2015

A wet and mild winter probably prevented many vines achieving full dormancy before passing into early rapid growth then a protracted flowering period through an even, mild spring. This resulted in uneven maturity and lighter bunches due to smaller berry sizes. Yields, as in most of Western Australia, were significantly lower than expected. Generally uniform mild-warm conditions persisted throughout summer and into autumn. While a more challenging year due to bird pressure and late rains, the quality of fruit from the 2015 Margaret River vintage was very good resulting in wines that show intense varietal fruit expression, balanced acid and in reds intense colour and elegant, fine tannin structure.

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 20th March – 14th April

pH / 3.48 Titratable Acidity / 6.8 g/L

Residual Sugar / 0.4 g/L Alcohol / 15.2%

