



Willespie
MARGARET RIVER
— EST 1976 —



Willespie 'Basket Pressed'
MERLOT 2010

VARIETY Merlot
VINTAGE 2010
REGION Margaret River

WINEMAKING NOTES

Crushed/destemmed and fermented with cultured yeasts at moderate temperatures. The fruit was fermented in tank on skins for about eight days, then pressed to tank for malolactic fermentation. The wine was aged in seasoned French oak barrels for 36 months prior to blending and bottling.

ANALYSIS

Alcohol:	15.5%
pH:	3.50
TA:	5.9 g/L

TASTING NOTES

COLOUR Deep ruby red in colour

AROMA Ripe, black fruit – plum and rum 'n raisin. Underlying warm sweet spice.

PALATE A dry, full bodied style with ripe tannins and rich, layered dark fruit. A very approachable wine that has plenty of fruit intensity and warmth. The flavours are reminiscent of spicy fruit cake and plum pudding.

CELLARING

Enjoy now or further cellaring for seven years or more under the correct cellaring conditions.