



# ROCKCLIFFE

## Peaceful Bay

2019 Merlot

WESTERN AUSTRALIA



### COLOUR

Deep Crimson with a plum hue

### NOSE

Elegant aromas of dark berries with underlying savoury nose.

### PALATE

Aromas of blackberry and red currants. A rich palate of chocolate and plums on a persistent finish.

### WINEMAKING

The 2019 Merlot was machine harvested then destemmed and crushed into open fermenters where it was cold soaked for 6-8 days. Post cold soak the juice was allowed to warm up and before being inoculated with a Bordeaux yeast. Once fermentation was established the tanks were pumped over with aeration twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. The wine was then pressed and transferred to barrel for malolactic fermentation allowing a soft integration of the grape and oak tannins. After barrel maturation, the wine was fined with egg whites then bottled.

### FOOD PAIRING

Lamb ragu parpadelle pasta.

### VINTAGE NOTES

2019 vintage can be summed up with one word - challenging. Wet weather during flowering combined with dry soils and dropping some fruit clusters on the ground early in the season created extremely low yields in all varieties throughout the region. Not a ferociously hot season but dry with some unseasonal humidity and end of season rainfall causing some fruit splitting and botrytis pressure increased. Low yields without overcrowded fruit created excellent flavour and acidity. Hand picking all premium blocks at optimum times prior to major rain events at the end of the season reduced disease problems faced elsewhere in the region. With our talented winemaking team then bringing together the elegant wines we have in tank and barrel today.

### QUICK NOTES

VINTAGE  
2019

### WINEMAKERS

*Elysia  
Harrison/Mike  
Garland/Lucy  
Maddox*

### GRAPE VARIETY

*Merlot*

### GROWING AREA

*Western Australia*

ALC %/VOL  
14.9 % v/v

TITRATABLE ACIDITY  
6.3 g/l

pH  
3.43

CELLAR POTENTIAL  
3-5 years

OAK  
*French*

MATURATION  
10 Months

JAN CODE  
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