

# Bass River – House Block

## 2024 Merlot



### Style

A full-flavoured wine, dark plummy fruit, some mulberry fruit flavours, rich choc-mocha elements and some spice that follows on in both scents and flavours, generous soft and silky tannin, so typical of the Merlot. The presentation is of a fine, elegant medium bodied style that has weight, firmness and drinkability.

### Food

Game meats, pork, veal and hard cheeses.

### Vintage

A cool, long vintage with abundant rainfall and very low cropping levels has resulted in wines of great varietal purity and vibrant natural acidity.

### Source

Low yielding vines from the House Block. Soils comprise of fine sand loams over cemented coffee rock. Vine age 19 years with 2,500 plants per hectare. Cane pruned to achieve crop loads of 5.0–6.0 t/Ha.

### Grapes

100% Merlot.

### Vinification

All grapes hand harvested and sorted prior to gently de-stemming to fermenter. After a four day cold maceration, fermentation commenced and peaked at 32°C. Plunging were conducted three times per day, and post ferment, the wine remained on skins for an additional week prior to pressing. The wine then spent 10 months in French oak barrels maturing before blending and bottling.

### Ageing

10 months in French barriques of which 20% were new.

**Produced by Bass River – Gippsland**

**Bass River Vision:** Estate Grown and Produced

**Styles:** Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

**Winemakers:** Frank Butera