



The Exhibitionist Merlot 2021

Barossa Valley

Once in a while you meet someone larger than life itself. Someone who has no fear and is not afraid to let you know just how great they think they are. Someone that, really deep down and against your better judgement, you can't help but admire. You're dealing with The Exhibitionist.

Vintage Conditions

Rare is the vintage that combines good yields and high quality but 2021 was just that. A remarkable vintage in that it was once again pandemic affected but that it was measured and mild with none of the heat spikes or drought conditions of recent years. With good levels of winter rains filling soil profiles, the mild weather with intermittent rains throughout the growing and ripening season ensured that fruit ripened over a long period of time and the vintage was one of the longest in recent history. The results are spectacular, healthy fruit, moderate sugars and complex flavours, have resulted in wines of beautiful balance, fragrance and varietal typicity.

Viticulture

The Barossa Valley is rightly famed for its red wine production. On the Southern reaches of the region, the climate has more similarities with the Adelaide Hills than the valley floor. Here, varieties such as Merlot thrive in the slightly cooler temperatures. Planted on rich red loams with quartz and ironstone nuggets dotted amongst the vines which lend a structure and minerality to the wines produced.

Winemaking

Precise varietal expression and balance are what we seek to achieve and so picking time is of utmost importance. We pick just as flavours are approaching their peak rather than let them get over-ripe. We retain whole berries in the ferment for vibrancy and we press relatively early to avoid astringent tannins. The wine spent 6 months in older French oak.

Tasting

The Exhibitionist is full of rich plum and damson fruit on the nose. Oak used is unobtrusive on the palate which is dominated by rich red berry flavours while also presenting subtle earthy nuances. The wine is elegant and silky with a long finish.

Alcohol: 14%

Total Acidity: 5.12g/l

pH: 3.58

Residual Sugar: <2 g/l

SO2: 58 mg/l

Vegan: Yes

Vegetarian: Yes

