



Audrey Wilkinson.

SINCE 1866



Merlot

Vintage Conditions

The 2022 vintage began in the Hunter Valley with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January. The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity

Winemakers Notes

The fruit for this wine came from the Orange wine region in New South Wales. The fruit was harvested and immediately transported to our winery in the Hunter Valley where it was crushed. Primary fermentation took place in 7 tonne stainless steel fermenters with pump overs twice daily. The wine was then pressed off to tank where malolactic fermentation was allowed to finish. The wine was matured in French oak puncheons for 10 months before being filtered and bottled.

Tasting Notes

Colour

Bright red with magenta hues.

Bouquet

Aromas of red currant and black cherries with hints of violets, nutmeg and cloves.

Palate

A soft yet powerful palate with intense flavours of red currants and black berries. Fine tannins give the wine structure and complexity.

Vintage

2022

Region

Orange

Cellaring

Enjoy now or cellar for 5 years.

Tech Data

Alc. 13.5%
TA 6.7g/L
pH 3.44

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