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# PROJECT W10 MERLOT 2020

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VARIETY	100% Merlot	HARVESTED	5 March 2020
ALC/VOL	14.0%	OAK	13 months, 34% new French oak
pH	3.6	CELLARING	15 years
TA	6.2 g/L	COLOUR	Vibrant crimson red colour
VINEYARD	Weightmans Block 10	NOSE	Dark plum, cherry, lifted florals, earth, cedar
SOIL	Gravelly loam soils with underlying stone and clay	PALATE	Bright, medium-bodied, complex, fine layered tannins
ORGANIC	Certified Organic	FOOD MATCH	Sticky pork & cabbage, root vegetable risotto

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## VINTAGE

A close to perfect season - a warm, dry spring provided excellent flowering while one of the hottest Decembers on record sped fruit development along. A slightly milder January was perfect for ripening. No bird pressure, due to the amazing Marri blossom, made harvesting of the whites very straightforward in beautiful weather conditions.

## METHOD

Weightmans Block 10 Merlot was hand-harvested, then destemmed not crushed, to preserve whole berries. The fruit was then transferred to static concrete and open fermenters. A combination of daily hand-plunging and regular pumpovers were used to gently extract tannins, before pressing off and maturing for 13 months in French oak. Bottled in July 2021.

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“The discovery of Weightmans Block 10 provided the perfect opportunity to craft Merlot the way it should be. The certified organic 2020 vintage is brooding, complex and finely woven, demonstrating what growing the right clone on the right soils can achieve.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER