



COONAWARRA MERLOT 2002

The original Jamiesons Run was a remote outback sheep station owned by the Jamieson Brothers in the mid 1800's. Our winery, based in the heart of the famous Coonawarra region was named Jamiesons Run as a tribute to our pioneering past. Since the early 1950's we have been crafting wine from Coonawarra fruit and have always been at the forefront of vineyard development and fine winemaking.

The Jamiesons Run Coonawarra Merlot is vibrant garnet red in colour. Aromas of raspberry, plum and a hint of sweet vanilla oak are present on the nose. Dark Cherry, red berry and red currant flavours on the medium-bodied palate are supported by firm acid and an excellent structure.

VITICULTURE

The fruit was sourced from vineyards in the Coonawarra. The Coonawarra is a cool climate region that produces some of the best wines in the world. The low-yielding single wire trellis vines are mostly 6-11 years old. The 2002 vintage was cool, which ensured the fruit developed rich, ripe varietal flavours.

VINIFICATION

The fruit was fermented using rotary and closed static fermenters. Gentle controlled mixing and regular pump overs were used to extract colour and flavours from the skins without the extraction of harsh tannins.

CELLARING

Enjoy over the next 3 years.

SUGGESTED FOOD

This easy drinking red is great with a barbeque or hearty tomato based pastas and casseroles.

TECHNICAL ANALYSIS

Bottling Date: December 2003

pH: 3.29

Acidity: 6.4 g/L

Alcohol: 13.5 %

Harvest Date: March-April 2002



DEPENDABLE CHARACTER