

# Chardonnay `Aged Reserve` Geoff Merrill 2019



## Region

McLaren Vale - located just 30 minutes drive south east of Adelaide and parallel to the coast, these rolling hillside vineyards produce some of Australia's finest Shiraz and Grenache based red wines. Some of the areas historic old wineries were established in the late 1800s and many remain today. With a strong regional identity on the international stage, many of Australia's most famous and expensive wines have their vineyard origins within this region. Coonawarra - the southern most and coolest of South Australia's vineyards, benefitting from the cooling influences of the Southern Ocean. The soil comprises of a thin strip of iron rich red soil, or `terra rosa`, that imparts a special regional minerality to the wines, especially Cabernet Sauvignon.

## Producer

Geoff Merrill was born in 1953 and was raised on a sheep station in the far north of South Australia until he was 11 years old. The Merrill family then moved to the Barossa Valley, just north of Adelaide, where Geoff's first links with the wine industry were formed. Following his `apprenticeship` at Chateau Reynella, in 1985 he purchased the historic Mount Hurtle winery. Reknowned for his handle-bar moustache and friendship with many of crickets elite, his talents were rewarded in 2005 when he received the legendary Jimmy Watson Trophy, probably Australia's most prestigious wine award, named after the iconic Jimmy Watson's Wine Bar in Melbourne.

## Tasting Notes

This wine is made from a rigorous selection of the best barrels and is a blend of Chardonnay fruit from the Coonawarra, Padthaway and McLaren Vale vineyard regions of South Australia. The wine displays a honey and melon bouquet, integrated with subtle oak aromas and a rich palate. Fantastic weight and complexity, bursting with pineapple and peach fruit flavours, with notes of cream and toast from its maturation in new French casks. The palate is well integrated with the opulent fruit flavours balanced by a refreshing acidity and followed by a youthful finish.

## Food

### Technical Information

|                    |                         |
|--------------------|-------------------------|
| <b>Country</b>     | Australia               |
| <b>Region</b>      | McLaren Vale/Coonawarra |
| <b>Grape(s)</b>    | Chardonnay (100%)       |
| <b>Type</b>        | White                   |
| <b>Style</b>       | Rich                    |
| <b>Oaked Style</b> | Oaked                   |
| <b>Body Style</b>  | Full bodied             |
| <b>Sustainable</b> | No                      |

|                           |   |
|---------------------------|---|
| <b>Dry/Sweet Style</b>    | Dry                                       |
| <b>Alcohol Content</b>    | 13.5%                                     |
| <b>Closure Style</b>      | Screw cap                                 |
| <b>Organic/Biodynamic</b> | No  |
| <b>Allergens</b>          | <b>Milk:</b> No<br><b>Egg:</b> No         |
| <b>Vegetarian/Vegan</b>   | <b>Vegetarian:</b> No<br><b>Vegan:</b> No |



Richmond House, 1 The Links  
Popham Close, Hanworth,  
Middlesex, TW13 6JE

Tel: 020 8744 5550  
Fax: 020 8744 5561

info@ellis-wines.co.uk  
www.elliswines.co.uk