

# Geoff Merrill Premium Shiraz Jacko`s Blend 2016



## Region

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, the wines have a distinctive style and subtly achieved from a combination of very warm summers, mild winters and cooling sea breezes. Many of Australia`s most famous and expensive wines have their vineyard origins within this region.

## 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

Shiraz fanatic and flamboyant winemaker, Geoff Merrill has made as stunning McLaren Vale red wine. Dark and youthful in colour, the nose shows subtle toasty oak, moving to fruit aromas of spice and fresh berries. Rich and well structured on the palate with a savoury integrated oak to add complexity, this fantastic full bodied red delivers all the oomph of blockbuster aussie reds but still with a refined finish and long lingering flavour.

## Food

Barbecued meats, spicy Vietnamese and Malaysian influenced dishes.

### Technical Information

<b>Country</b>	Australia
<b>Region</b>	McLaren Vale
<b>Grape(s)</b>	Shiraz (100%)
<b>Type</b>	Red
<b>Style</b>	Spicy
<b>Oaked Style</b>	Lightly oaked
<b>Body Style</b>	Medium bodied
<b>Sustainable</b>	No

<b>Dry/Sweet Style</b>	Dry
<b>Alcohol Content</b>	14.5%
<b>Closure Style</b>	Screw cap
<b>Organic/Biodynamic</b>	No
<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes



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