



# AMÉLIE 2024

## THE GRAPES

A blend of freshly picked Merlot and Malbec from our Bobbie Burns and Silverburn vineyards.

*Light, sweet, charming and very easy to enjoy, our Amélie can be served chilled and is the perfect introduction to red wines.  
- Julie Campbell*

## TASTING NOTES

Colour	Bright crimson red.
Bouquet	Fragrant and inviting with luscious fruit characters of freshly picked summer berries, juicy cherries and satsuma plums.
Palate	This light weight wine offers a sweet mouthful of ripe summer berries with strawberries and cream through the mid palate. Retaining some natural sweetness, this vintage offers balanced fruit with a subtle yet persistent tannin line, allowing the wine to finish with a crispness matched with fresh acidity.
Serving Suggestions	This soft, young, sweet red is best served chilled and is a versatile food wine - the perfect partner to wood fired pizza or spicy Indian fare.
Cellaring	Enjoy now.
Date tasted	June 2024.

## PRODUCTION

Alc.	10.5%
T.A.	5.3g/L
pH	3.54
RS	1.4 Be'

The fruit was chilled at crushing for improved cold maceration, before inoculation with an aromatic yeast strain. Fermentation proceeded in a stainless steel fermenter for 6 days before pressing. Fermentation was arrested with a small amount of residual sugar and prepared immediately for bottling.

