



NUGAN  
ESTATE

## THIRD GENERATION MERLOT 2019



Merlot



Riverina



Food Pairing



March 2019



13.5% Alc



16-18°  
Serving Temp



Light  
Bodied

Full  
Bodied



### WINEMAKING

To retain the delicate natural aromas and flavours, the fruit was crushed and cold macerated prior to pressing. Thereafter, the wine underwent slow, cool fermentation in stainless steel tanks with select parcels receiving American Oak treatment prior to final blending and bottling.

### WINEMAKER'S COMMENTS

Deep red in appearance with youthful crimson hues. Ripe berry fruit aromas of plum and cherry with hints of earth, pepper and dark chocolate. Sweet red berry fruit flavours on the palate with dark chocolate, earth and spice complimented by silky tannin finish.

### WINE & FOOD MATCH

Perfect with barbecued red meat and seafood dishes. Try with barbecued lamb straps or a seared tuna nicoise salad.

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