



**INDIGO VINEYARD**  
**BEECHWORTH, VICTORIA**

**2015 BEECHWORTH MERLOT**  
**PRODUCTION 121 DOZEN**

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**The Vineyard:** The Indigo Vineyard is located 12km's from Beechworth in the foothills of the Victorian Alps. The cool, dry climate and the soils which vary from granite to clay loams lend themselves to high quality Merlot. The vineyard site is at an elevation of 350 metres. The clone is D3V14.

**The Vintage:** Budburst was very early following good rainfall during winter and warmer conditions during August. Early summer saw regular rain fall during veraison (the period where the grapes start to change colour and ripen). The balance of the season saw very little rain fall and quite mild temperatures. Nice warm days and cool nights without any rainfall, meant the grapes ripened very well and flavours development was fantastic.

**Winemaking:** Fruit was machine picked. Maturation was in tank and old oak. Minimal intervention is required to maximize merlot characters and to allow the soils and the character of the region to be displayed.

**Our Thoughts:** A light garnet colour. The bouquet of mulberry and blackberry makes me want to taste... dark berries and a rich mouthfeel with soft tannins. Not a wishy washy merlot but a medium bodied wine as most reds from Beechworth are.

**Food:** The wine was perfect with Indigo lamb shanks slow cooked country style with potato, carrots, onion, garlic and mushrooms.

**Release Date:** April 2016 **Drink:** 2016 to 2022

**Reviews:** Not yet reviewed

**Alcohol:** 14%

**Cellar Door:** \$30 per bottle

*Every vine nurtured by hand*

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