



JIMBOUR

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TASTING NOTES



LUDWIG LEICHHARDT RESERVE MERLOT 2005

WINE STYLE:	medium bodied dry red
VINTAGE:	2005
GRAPE VARIETY:	merlot
GROWING REGIONS:	Granite Belt (60%) Darling Downs (40%)
TECHNICAL DETAILS:	13.0% alcohol, pH 3.38 acidity 6.8 g/l, sugar 3.2 g/l volatile acidity 0.81 gm/l
OAK TREATMENT:	twelve months in new tight Grain French barriques
APPEARANCE:	medium red, purple
NOSE:	lifted aromatic fruit, leafy and cedary, sweet berry fruit
PALATE:	sweet and plump merlot fruit, ripe mint and spice, firm ripe and fine tannins, powerful
CELLARING:	drink now, aging potential 3-4 years
CLOSURE:	antique green premium burgundy bottle, screw cap
WINEMAKERS COMMENTS:	a wine made from an exceptional Granite Belt vintage with excellent ripeness and intensity, designed to develop in bottle, blended with a reliable Inglewood vineyard which has highly intense fruit, power, understated finesse, earthiness and complexity.
SERVE:	chilled, best 16-18°C, improves with breathing
FOOD:	tapas, Thai beef salads, curries, roast duck, savoury meatballs
TASTED:	Peter Scudamore-Smith MW October 2007



Jimbour Wines

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