



JIMBOUR

wines · food · events

TASTING NOTES



LUDWIG LEICHHARDT RESERVE MERLOT 2006

WINE STYLE:	medium bodied dry red
VINTAGE:	2006
GRAPE VARIETY:	merlot
GROWING REGION:	single vineyard Jimbour-Darling Downs; Qld GI
TECHNICAL DETAILS:	13.0% alcohol, pH 3.42 acidity 7.4 g/l, sugar 2 g/l
OAK TREATMENT:	fourteen months in new and one-year-old tight grain Troncais and Allier barriques
APPEARANCE:	medium red, purple
NOSE:	aromatic, red berry fruit, leafy, cedary oak complexity
PALATE:	sweet and plump merlot fruit, ripe mint, firm and fine tannins, good richness
CELLARING:	drink now, aging potential 2-3 years
CLOSURE:	antique green premium burgundy, screw cap
WINEMAKERS COMMENTS:	the first single vineyard merlot from Jimbour, harvested at modest ripeness with red fruit flavours, cold soaked 4 days, fermented up to 30 oC and run to dryness on skins, settled into tight grain oak to develop a powerful but fine grained palate with finesse
SERVE:	best 16-18°C, no breathing
FOOD COMPANIONS:	bbq sauce, Tabasco, sweet mustard, waxy potato, polenta, ribbon pasta, zucchini, squash, juniper, rosemary
TASTED:	Peter Scudamore-Smith MW July 2008



Jimbour Wines

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