



T A L I S M A N

2021 MERLOT

FERGUSON VALLEY

Stretched across undulating hill faces, and hugged by the Wellington National Park, lay the lines of these celebrated varieties to become fine wines.

It was John Gladstone's 1965 industry-renowned paper titled The Climate and Soils of South Western Australia in Relation to Vinegrowing that first inspired Kim to look at the Ferguson Valley in the early 1990's.

The predictable rainfall, Mediterranean climate, stable growing season and consistent seasons make for world class growing conditions, that are carefully crafted to build the complexity of flavour that Talisman is renowned for.

www.talismanwines.com

TASTING NOTES

Intense strawberry , maraschino cherry and savoury notes of olive and sage. The palate is mid weight with fine grained tannins giving a silky texture and drive to the length of flavour. Flavours are savoury with hints of olive , dried herbs, preserved cherries and smoky oak. Further bottle age will drive the flavour more to leather and black fruits.

VITICULTURE NOTES

The Ferguson Valley experienced an unusually challenging and wet season, where low yields became a blessing in disguise in rallying fruit to ripeness. Canopy management, timing of harvest and careful fruit selection through stringent hand picking proved vital. Cooler and drier conditions in March and April infused perfume, lift, vibrancy and fine tannins.

WINEMAKING NOTES

This wine is made from 100% estate grown merlot that is from recently introduced clonal material. The individual parcel of fruit was crushed and destemmed into an open fermenter with a high proportion of whole berries. The ferment was plunged and pumped over twice daily for 30 minutes until dry. The gently pressed wine then underwent malolactic fermentation in French oak barriques of which 50% were new and the remainder one year old. The wine was then matured for 15 months prior to fining and bottling.

QUICK NOTES

Vintage: 2021
Winemaker: Peter Stanlake
Grape Variety: 100% Merlot
Vineyard: Talisman Estate
Growing Area: Ferguson Valley, Western Australia
Harvest: 23rd March 2017
Fermentation: 100% Whole berry
pH: 3.67
TA: 5.5g/L
Alc %/Vol: 13.8%
Oak: New and 1 yr old French Oak
Cellar: 5-8 years

