



IN OVER 100 COUNTRIES
THE WORLD SMILES WITH LINDEMAN'S

Bin 40 Merlot 2017

Loved around the world, Lindeman's Bin Series wines are approachable in style, consistent in quality with global appeal. Designed to be opened, enjoyed and shared time and time again, these are wines people simply love to drink.

Lindeman's most well-known range began with the iconic Lindeman's Bin 65 Chardonnay, which was first launched in 1985 in response to the popularity of Lindeman's approachable and fruit-driven style of wines in the northern hemisphere.

Lindeman's Bin 40 Merlot features aromas of blackberry and ripe plum with underlying spicy oak, while the palate is soft and generous with aromas and flavours of dark red berry fruit supported by textural savoury oak and silky tannins

Winemaker Comments: Mark Thwaites

Vintage Conditions: The growing season leading up to the 2017 vintage was challenging. A wet and cold Spring season impacted early shoot development, with mild summer conditions interrupted by rain events. A season of extreme, sometimes isolated, weather events resulted in some vineyards being hit by storm and hail.

With a cool start to the season and with good soil moisture profiles, vintage commencement was late, running 3 to 4 weeks behind past seasons. The cooler weather and delayed ripeness favoured good varietal fruit flavour development in the whites and strong varietal fruit flavour and good colour, across the main stream red varieties.

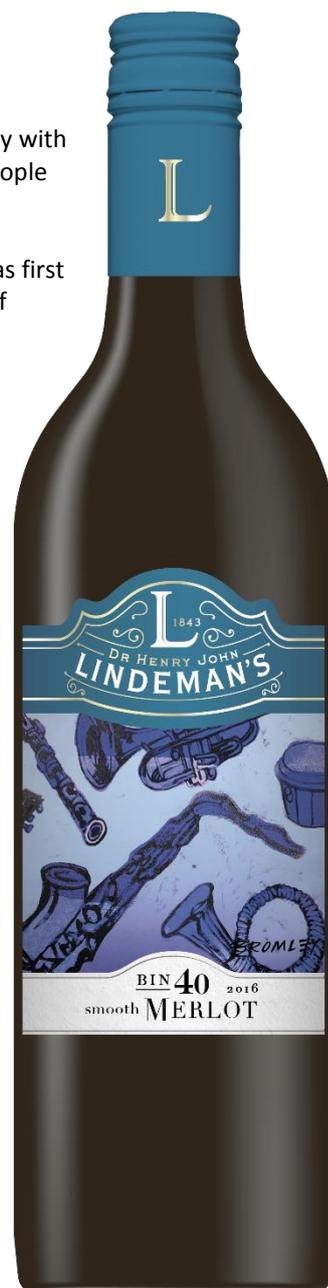
Grape Variety: Merlot

Maturation: Destemmed, crushed, yeast inoculated, fermented at 20-24 degrees on skins in static fermenters and pumped over daily with periodic aeration. Malolactic fermentation completed on French and American oak.

Colour: Medium red in colour with ruby hues

Nose: Displays aromas of raspberry and ripe plums with underlying spicy oak

Palate: Soft and generous with flavours of dark red berry supported by textural savoury oak and silky tannins



Vineyard Region: South Eastern Australia

Harvest Date: February to April 2017

Wine Analysis: Alc/Vol: 13.5%, Acidity: 6.2g/L, pH: 3.60

Bottling Date: Oct 2017

Peak Drinking: Immediately approachable, best consumed within 2 years of purchase.

Food Match: Enjoy with roast duck and orange glaze sauce

