

The *Signature* SERIES **EN PRIMEUR**<sup>®</sup>  
Report

**Chilean Merlot**

**Appellation:** Maipo Valley, Chile  
**Taste Profile:** Elevated succulent juicy berry flavours, accentuated by delicate aroma notes of coffee and vanilla oak.



**Conditions at harvest:**  
TA: 6.45 g/l Brix: 23.7 pH 3.50  
Sweetness code: 0 (Dry)  
Alcohol by Volume: 13%  
Oak Type: Blended  
American Oak

**Ageing Suggestion:** Best aged for a minimum of 4-6 months\*

**Australian Shiraz**

**Appellation:** Riverland Region, South Australia  
**Taste Profile:** Warm black fruit and berries entice the nose, while flavours of red fruit, black cherry and chocolate round out the experience.



**Conditions at harvest:**  
TA: 6.7 g/l Brix: 25.4 pH 3.49  
Sweetness code: 0 (Dry)  
Alcohol by Volume: 14%  
Oak Type: American Oak

**Ageing Suggestion:** Best aged for a minimum of 6-8 months\*

**Washington Pinot Blanc**

**Appellation:** Columbia Valley, Washington State, USA  
**Taste Profile:** Light straw coloured with refreshingly fruity, zesty citrus and intense green apple notes.



**Conditions at harvest:**  
TA: 6.5 g/l Brix: 21.9 pH 3.28  
Sweetness code: 0 (Dry)  
Alcohol by Volume: 12%  
Oak Type: None

**Ageing Suggestion:** Best aged for a minimum of 4 months\*

**Coastal Cabernet Sauvignon**

**Appellation:** Central Coast, California, USA  
**Taste Profile:** Full bodied with intricate layers of luscious black currants and cherries, followed by black pepper laced with toasted oak.



**Conditions at harvest:**  
TA: 6.0 g/l Brix: 23.7 pH 3.5  
Sweetness code: 0 (Dry)  
Alcohol by Volume: 13%  
Oak Type: Blended  
American and French Oak

**Ageing Suggestion:** Best aged for a minimum of 6 months\*

**Australian Chardonnay**

**Appellation:** Riverland Region, South Australia  
**Taste Profile:** Rich aromas of honey and tropical fruits with notes of apples, melon and vanilla oak.



**Conditions at harvest:**  
TA: 6.5 g/l Brix: 23.7 pH 3.31  
Sweetness code: 0 (Dry)  
Alcohol by Volume: 13%  
Oak Type: American Oak

**Ageing Suggestion:** Best aged for a minimum of 6 months\*

**Italian Amarone**

**Appellation:** Veneto Region, Italy  
**Taste Profile:** Big hearted with a delectable nose of black cherries, dark chocolate and oak.



**Conditions at harvest:**  
TA: 8.5 Brix: 25.4 pH 3.26  
Sweetness code: 0 (Dry)  
Alcohol by Volume: 14.5%  
Oak Type: French Oak

**Ageing Suggestion:** Best aged for a minimum of 6-8 months\*

\* Please refer to instructions on adjusting for sulphites to ensure long term ageability



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