

## **RAM'S LEAP MERLOT WESTERN PLAINS 2007 13%**

[www.ramsleap.com](http://www.ramsleap.com)

**VISUAL ANALYSIS:** limpid, red ruby and quite flowing.

**OLFACTORY ANALYSIS:** wild strawberries, grass and wild flowers.

**GUSTATIVE ANALYSIS:** the first sensation is the astringency of the tannins, the second one the alcoholic dryness and later a well structure. The final is chocolate flavoured. The gustative aromatic persistence is about 4/5 seconds.

**WINE-FOOD COMBINATION:** Paprika chicken legs with risi bisi

- The succulence of the chicken legs is counterbalancing the astringency note of the tannin
- The salivation of the sauce is countervailing the alcoholic dryness of the wine
- The structure of the recipe is equalizing the structure of the wine
- The olfactory-gustative persistence of the recipe is matching to the intense aromatic persistence of the wine

**PRICE-QUALITY RELATION:** great      *approximately 10,00 AUD*

**Contains sulphites.**

**Sheep play a crucial role in the vineyard for weed control.**