

## THE HILL MERLOT VICTORIA SCOTCHMANS HILL 2009 14%

[www.scotchmanshill.com.au](http://www.scotchmanshill.com.au)

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

**OLFACTORY ANALYSIS:** red cherry, blackberry, undergrowth, chocolate and violet.

**GUSTATIVE ANALYSIS:** the structure is good, the salivation produced by the acidity is nice, the tannic sensation is represented by a little astringency and by a bitterish final with blackberry flavours. The gustative aromatic persistence is about 4/5 seconds.

**WINE-FOOD COMBINATION:** "Grandfather's master soy stock" poached chicken and vegetable salad

- The succulence of the chicken is counterbalancing the astringency note of the tannin
- The sweet tendency of vegetables is countervailing the bitterish final 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.**

**May contain traces of egg and milk products.**

**Approx. 8.3 Standard Drinks**