GABERNIK 23

MERLOT

MÉTHODE TRADITIONNELLE

2018

MERLOT

Rosé Méthode Traditionnelle | Štajerska - Slovenia

VEGAN

Stats

Grapes: 100% Merlot

Vineyard: Devina Vineyard

Vine Age: 14-years-old

Soil Type: Grey marl

Viticulture: Sustainable – dry-farmed

Fermentation: Native – fiberglass tank - secondary fermentation inoculated in bottle

Skin Contact: None – just at the press

Aging: 5 months in stainless-steel followed by 30 months on lees in bottle

Alcohol: 11%

Residual Sugar: 6.9 g/L

pH: 3.4

Total Acidity: 6.32 g/L

Total SO2: 67 ppm

Total Production: 333 cases

UPC: 3830071120096

About

Nick has been working with this vineyard since he started out on his own in 2010 and in 2018 started producing Janko's wines. The small block of Merlot was an oddity in many ways as it was traditionally used to make rich, well-oaked and intense still expression. Nick gave those grapes a complete makeover into this very serious and utterly delicious traditional method rosé. It is a style he is wanting to experiment with more in the long term and laying a few bottles of future vintages down for even greater lees aging.

The fruit was hand-harvested and fully destemmed but not crushed. The berries were lightly pressed to stainless-steel where the wine naturally settled for two days prior to warming the tank up a touch for a native yeast fermentation to kick-off the primary ferment. After a little more than three weeks the wine was racked with a small sulfur addition, holding back MLF, to a fiberglass tank for aging. After seven months the wine was then bottled and the secondary fermentation addition of grape sugar and yeast was added. The wine aged on lees with routine riddling and after 30 months it was disgorged and a five gram dosage was added accentuating the fresh, bright fruit of the wine.

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Tasting Note

Vivid ruby-red. Lively raspberry, cherry and fresh rose aromas are complemented by hints of red licorice, sage, and woodsy underbrush. Shows very good energy and lift with smooth and persistent bubbles. Very easy to drink!

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