

**2004 Di Fabio Estate**  
**'The Old House'**  
**MERLOT**



<b>Winemaker:</b>	Goe DiFabio
<b>Viticulturalist:</b>	Tony DiFabio
<b>Region:</b>	McLaren Vale, South Australia
<b>Variety:</b>	Merlot – 100%
<b>Blend:</b>	Single Vineyard – 'The Old House'
<b>Analysis:</b>	pH: 3.22, T/Acid: 7.45g/l, Alc: 14.0% <sup>v/v</sup>
<b>Colour:</b>	A real depth of inky reds with crimson hue.
<b>Aroma:</b>	Rich, ripe and spicy. Abundance of varietal fruit characters with nuances of integrated oak.
<b>Palate:</b>	Intensely rich flavours of spicy, berry fruit. A very smooth mouthfeel, with a harmonious balance between the oak and fruit, supported by long fine tannins produces a very flavoursome styled wine with great length. Developed cedar and vanillan oak backing adds further complexity to the already generous palate. This wine will continue to develop with further cellaring.
<b>Oak:</b>	31 months maturation in new American and French oak barrels.

**History:** The DiFabio family has a long history of grape growing and winemaking dating back to the family's Italian origin. Giovanni and Maria DiFabio purchased their first house and 40 acre vineyard in the mid 1960's. This became the family home for many years, hence today the property is known as **'The Old House'**. Our family now owns approximately 140 acres all situated in the McLaren Flat and Blewitt Springs area of the famous McLaren Vale region.

**Topography:** **'The Old House'** vineyard consists of deep sandy, well-drained soils and low yielding old vines. This together with a moderate climate and traditional vineyard management consistently produces fruit of high quality varietal character with great depth of colour and flavour. Handpicking at optimum ripeness along with modern winemaking techniques has captured and preserved the unique varietal Merlot characters.