

Bumblebee Merlot 2021

Grape Variety: 100% Merlot
Region: South Australia
Winemaker: Con-Greg Grigoriou
Closure: Screwcap
Alcohol: 14%



Summary: Bumblebee encapsulates all that a healthy partnership with the environment can be – a harmony with nature through organic, sustainable and vegan friendly practices that allow all to flourish – the vines, the plants and the animals. The Bumblebee wines have been created by Con-Greg Grigoriou and Corey Ryan to be classically and varietally expressive styles that are approachable and well balanced.

Vineyards: The moderate, dry climate with very low rainfall during autumn and fertile soils is perfect suited to Organic Viticulture. The well established vines (up to thirty years of age) are planted widely apart for airflow to minimise disease pressure and minimal drip irrigation ensures low yielding fruit with rich flavours and varietal expressiveness.

Winemaking: Fully de-stemmed before fermentation in a mix of open and closed tanks. The wine was primarily vinified without the influence of oak for maximum fruit expression before blending with a component aged in three and four year old French oak.

Vintage 2021: If 2020 was all about the heat, then 2021 will be remembered as the wet season. In many parts of Australia, it was unseasonably wet in winter but not at critical times to do damage nor impact the resultant ripeness of the grapes. A cool and dry summer meant even ripening was achieved between dry and rainy spells and the ensuing fruit quality was excellent and for once yields were up making for a bumper harvest in 2021.

Tasting Note: A deliciously easy-drinking Merlot that is varietal and full-flavoured. Dark berry fruit aromas complemented by hints of plum, vanilla and toasty oak. The palate delivers a smooth and satisfying flavour length with delicious fruit vibrancy and cleansing acidity. Pair with roast pork and mustard mash.