



2014 Silica Merlot

100% Merlot

Drink now through 2025
(optimal period 2022-2024)

Why We Make It

In 2007 we planted one block of Merlot across two distinct soil types: a fine, thin plot of dry silicate sand, and the alluvial wake of an ancient creek system. For three years we created a unified Merlot from the block, until 2012 when we divided the field by soil and formed the Silica and Alluvia Merlots: twins in every way but one. Harvested in tandem and boasting near-identical winemaking, our labour is to isolate the single variable of soil in our flagship wines.

Together, the Alluvia and Silica Merlots are paragons of all that we aim to achieve at Intersection: honest wines that truly represent a certain place at a certain time.

Tasting Notes

A dense and concentrated red fruit nose mixed with tones of blackstrap molasses lead into rich raspberry compote on the palate with a long, elegant finish. Excellent structure formed by an intermingling of crisp underlying acidity and full, firm tannin.

A powerful and robust wine, the Silica pairs beautifully with rack of lamb and baked olives or with BBQ short ribs.

Vintage and Winemaking

The sandy soil of the Silica block results in magnificent fruit concentration by way of dehydration and vine stress, resulting in stronger acid, tannin, and ripeness than typical. The 2014 season was hot but balanced, resulting in a beautifully stable and uniform crop of fruit.

After fermentation, the Silica was aged in tight-grained French oak, 30% new. This wine is gravity clarified, meaning that we rack the juice off of the settled sediment rather than pushing it through filter pads. This results in bolder structure, more density, and the designation: "unfiltered."



Cases Produced 453

Alcohol 14.8%	Total Acidity 5.06 g p/l
pH 3.98	Residual Sugar 0.31 g p/l

\$28.90

Includes 5% GST and 10% PST
SKU 9167