



# CAMBRIDGE CROSSING

## CABERNET MERLOT 2021

### GRAPE VARIETIES RATIO (%) & SOURCE:

70% Cabernet Sauvignon ex South Australia  
30% Merlot ex South Australia

### HARVEST DATE:

March & April 2021

### VINTAGE CONDITIONS:

Late Winter and Spring rains in 2020 allowed the canopies to flourish. This enabled the development of great aromatics and flavours to produce a deeply coloured wine with classic varietal characters.

### WINEMAKING/VITICULTURE:

Fermentation was carried out under warm temperature conditions for six days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

### TASTING COMMENTS:

Maroon in colour with purple hues, medium depth. Plum, violets and blackberry aromas with a hint of cedar and spice. Bright red cherry, juicy plum and milk chocolate flavours lead to a generous mid palate and soft supple tannins that persist throughout.

**ALCOHOL (%v/v):** 13.5

**TOTAL ACIDITY (g/L):** 5.59

**pH:** 3.61

