

CAMBRIDGE CROSSING

CABERNET MERLOT

GRAPE VARIETIES RATIO (%) & SOURCE:

Cabernet Sauvignon ex South Australia
Merlot ex South Australia

HARVEST DATE:

March & April

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

A wet spring with cooler than average temperatures led to flowering occurring about 2-3 weeks later than usual in South Australia's Riverland region. Our vineyards then experienced up to 75mm of rain between Christmas and Australia Day (26th January) which kept the vines healthy and reduced the need for supplementary irrigation. These factors led to a later harvest with the grapes benefitting from the extra 3-4 weeks on the vine, allowing them to develop flavours gradually.

WINEMAKING/VITICULTURE:

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for a period of 6 days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics in the final blend. The wines are stored at 6°C post fermentation to retain natural colour and aromatics of the variety.

TERROIR/SITE:

The Cabernet Sauvignon is planted on sandy soils of varying depth over limestone. Merlot has been strategically planted on low vigour sites. Careful irrigation control and management of the vineyard is required to promote well balanced vine canopies. This allows for appropriate crop levels to be maintained and ensures fruit is not overexposed thereby maximising fruit quality.

TASTING COMMENTS:

Colour: Maroon with purple hues, medium depth.

Aroma: Plum, violets and blackberry aromas with a hint of cedar and spice.

Palate: Bright red cherry, juicy plum and milk chocolate flavours lead to a generous mid palate and soft supple tannins that persist throughout.



TOTAL ACIDITY (g/L):	5.8
pH:	3.62
ALCOHOL (%v/v):	13.5