

MORTAR & PESTLE

CABERNET MERLOT

GRAPE VARIETIES RATIO (%) & SOURCE:

Cabernet Sauvignon ex South Australia
Merlot ex South Australia

HARVEST DATE:

March

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

A cooler winter with below average rainfall set the scene for the vintage. The warm to hot summer days and dry weather allowed controlled irrigation to maintain the canopies which was great for ripening the grapes. This mild and dry weather through the growing season produced grapes with great flavour and concentration.

WINEMAKING/VITICULTURE:

Fermentation was carried out 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.

TERROIR/SITE:

The vineyards consist of sandy soils of varying depth over limestone and these require careful water management as they readily dry out during the summer months. Strategies involving supplementary irrigation and also canopy management are adapted to suit each individual site in order to provide a good balance of light and shade in the canopy to maximise 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: right 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):	5.4
pH:	3.66
ALCOHOL (%v/v):	13.5
