

# Mortar & Pestle

## 2021 Cabernet Merlot



### TECHNICAL INFORMATION

ALCOHOL (%v/v):	13.5
TOTAL ACIDITY (g/L):	5.59
pH:	3.61

### GRAPE VARIETIES & 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 and the vines yielded good crop loads and quality. The summer was mild, without extreme temperature variations, and the cool nights allowed the development of great aromatics and flavours.

### WINEMAKING/VITICULTURE

Fermentation was carried out under warm temperature conditions for a period of 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.

