FORESTER
Estate

MARGARET RIVER

CABERNET MERLOT

WINE SPECIFICATION

Vintage | 2015

Grape variety | 53% Cabernet Sauvignon, 34% Merlot, 6% Cabernet Franc, 4% Malbec, 3% Petit Verdot

Oak maturation | 100% of the wine is aged in French oak barriques (15% new) for 18 months

Typical analysis | 13.5 Alc/Vol

Release date | July 2017

TASTING NOTES

Colour | Deep red with red-purple hue.

Aroma

Rich and concentrated with ripe dark fruits of currant, plum and cassis. There is a complex array of Cabernet lead characters of bay leaf, dried herbs, lavender and damp earth along with integrated French oak.

Palate

Full and textured with fine grain tannins. Ripe fruits dominate again with plum, currant and cassis along with cocoa, bay leaf and cedar oak.

Food matches

Meat dishes, saucy pastas and cheeses.

Peak drinking | Drinking well now but will develop further over the next 3 to 5 years.

WINEMAKERS COMMENTS

Viticulture

Fruit is sourced from neighboring properties in the most northern sub-region of Margaret River (Yallingup). Meticulous management of bud numbers and shoot thinning continues to ensure a balanced canopy and full fruit ripeness. The 2015 vintage was a very low cropping year due to unfavorable conditions during the flowering and fruit set period. A mild growing season followed with minimal heat spikes. Some cooler and wet weather in March extended the growing season of the red grape harvest.

Winemaking

Each parcel of fruit was gently crushed into small open fermenters with traditional heading down boards where fermentation was carried out under strict temperature controlled conditions. Extraction was achieved by daily draining of wine away from skins and returning back over the top, with fermentation and maceration times varying from 7 to 30 days. The wine was pressed to tank, where 100% was sent to new and older French oak barriques to complete the primary and malo-lactic fermentation.

Storage/Bottling

After 18 months of ageing, the wine was carefully blended to achieve this friendly Margaret River style. Bottled in a premium claret bottle using a screwcap closure. This closure will ensure the wine retains its youth and fruit integrity.

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