



MARGARET RIVER



CABERNET MERLOT

WINE SPECIFICATION

Vintage | 2016

Grape variety | 50% Cabernet Sauvignon, 35% Merlot, 6% Malbec, 5% Cabernet Franc, 4% 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 | October 2017

TASTING NOTES

Colour | Medium-deep red with red-purple hue.

Aroma

Clean, vibrant and perfumed with underlying complexity. There are fruit characters of currant, red berry and raspberry, along with a violet floral lift. Bay leaf and damp earth provide underlying complexity with integrated cedar oak and a subtle hint of cocoa and black olive.

Palate

Full and firm with a fleshy texture and soft silky tannins. There are ripe fruits of boysenberry, red berry and currant with bay leaf, cocoa and subtle 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 2016 vintage saw some late summer rain during the veraison period (colour change in berries). This had minimal effect on the grapes with the following warm conditions allowing the fruit to fully ripen with minimal disease pressure.

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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