



MARGARET RIVER



# CABERNET MERLOT

## WINE SPECIFICATION

**Vintage** | 2017

**Grape variety** | 70% Cabernet Sauvignon, 19% Merlot, 5% Petit Verdot, 3% Fer, 3% Cabernet Franc,

**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** | April 2019

## TASTING NOTES

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

### Aroma

Clean and bright showing lifted aromatics from the cooler year. There are fruit characters of red berry, cherry, cassis and blueberry. Damp earth and bayleaf provide underlying complexity with integrated cedar oak and subtle violet lift.

### Palate

Full and plump with a fleshy texture and fine-silky tannins. Once again, bright fruit characters dominate with red berry, blackberry and currant, along with cedar oak, bayleaf and dried herbs. A clean, fruit driven wine with subtle complexity.

### 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 2017 vintage had a cooler growing season which pushed out our picking dates around three weeks later than normal.

### 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.