

2022

CABERNET MERLOT



TASTING NOTES

Nose: A deep and brooding nose exhibiting mulberry, liquorice, vanilla, cocoa and a hint of bay leaf.

Palate: A generous, enticing and juicy palate. Red berries, mulberry, with a core of plums are on show. The tannins are very fine, and soft, adding structure and length to the immediately approachable palate.

Pairing: Parmesan and herb crusted lamb chops.

TECHNICAL NOTES

Vineyard: The primary fruit for this wine was grown on the estate in Wilyabrup. The wine is supplemented with both extra Cabernet Sauvignon and Malbec grown on a neighbouring Wilyabrup vineyard.

Winery: In making this wine, the emphasis is on minimising tannin extraction to produce a style rich in flavour with a softness to allow the wine to be enjoyed upon release. Cooler fermentation in open stainless steel fermenters, gentle pumpovers and soft pressing before maturing in French barriques. This year our blend is 64% Cabernet, 30% Merlot, 4% Malbec, 2% Petit Verdot.

Fermentation: Fermented in open fermenters on skins for 10 days before maturing in a combination of new and older French oak barriques for 15 months.

ABV (%): 13.6

Acidity (g/L): 5.81

Sugar (g/L): <1.0

Cellaring: Drink now or cellar for 5+ years

