

ROCKY ROAD

MARGARET RIVER



2017 CABERNET MERLOT

Tasting Note

Brooding aromas of blackberry conserve, cassis and after dinner mints greet at first swirl. Underlying sweet liquorice, black olives and dark chocolate are moderated by subtle earthy notes. Soft forest fruits fill a soft palate that abounds with cassis and sweet cola flavours. A silky mid-palate is supported by velvety cocoa flavoured tannins and sweet spiced oak. A fruit forward number guaranteed to please.

Vintage Report

After desirable conditions during flowering, the summer started cool and wet, slowing down the growing season significantly. Conditions improved in late February, developing into a perfect Indian summer. The result is whites that are packed with energy and poise, and reds that got the benefit of a long, cool ripening period; tannin ripeness and complex flavour development. Alcohols are lower than previous years, even with greater physiological ripeness.

Winemaking

The fruit for this wine comes from Hazel's Vineyard which is our southernmost vineyard. Whole berries were transferred by gravity into 5 tonne concrete fermenters. Underwent partial wild fermentation at low temperature. Gentle extraction was carried out with a combination of hand plunging and pump over twice daily. The fruit spent between 7 and 14 days on skins to retain vibrancy and freshness before being transferred to 1-2 years old French oak barriques for 14-months maturation.

District of Origin

100% Margaret River

Grapes

53% Cabernet Sauvignon
32% Merlot
10% Malbec
5% Petit Verdot

Analysis

Alc 14.2%

