



2014 CABERNET MERLOT

CULTIVATED.

The Cabernet Sauvignon and the Merlot is all estate grown fruit. The Cabernet Sauvignon came from the block next to the big dam and the Merlot from the Southern end of the property high on the hill.

As with all our fruit, the vines are grown with strict organic principals in mind, in other words we do not use toxic chemicals on the estate and we maintain healthy soils using microbiological strategies. The purity in the fruit is expressed in the quality and flavour of the final product. The grapes are harvested in the cool of the night using the selective harvester.

CRAFTED.

The fruit is partially crushed into a static red fermenter and inoculated with a Bordeaux yeast strain to encourage immediate fermentation. The juice is pumped over the skins 2-3 times a day for a period of 7 days. Then the wine is pressed the Cabernet spends 10 days on skins the Merlot 8 days. The wine is then pressed off the skins before malolactic fermentation and maturation for 10 months in French Oak Barriques. Finally the wines are tasted and eventually blended, the 2013 ended up as a blend of 82% Cabernet Sauvignon and 18% Merlot.

Fining agents are kept to a minimum but if required free range eggs are used.

CHERISHED.

COLOUR Claret red with a ruby hue.

AROMA A super complex wine. Bright red fruits of plums and cherries lead the way. The quintessential Australian bush adds a savoury, almost dusty earthen complexity to it which is so typical of this blend. Peppermint trees, and eucalyptus flowers are mixed with coastal heath all interwoven with the fruit. Oak use sits quietly in the background so as to not steal the show.

FLAVOUR The complexity on the nose is matched on the palate. The savoury elements add an initial fine tannin note, which is quickly refreshed by the bright red fruits. A great balance of the Aussie bush and red fruits. They sit so nicely together in this 2014 blend. The tannins are ripe and fine this wine will continue to improve. Will cellar for 5-7 Years.

ANALYSIS | Alc 14.1% | pH 3.46 | TA 5.87 | RS 0.6g/l