



MARGARET RIVER

CABERNET MERLOT 2004

BLEND—64% Cabernet Sauvignon, 36% Merlot

TASTING NOTES

The deep vibrant red colour gives some clues as to the intensity of fruit to follow. The aroma is full of dark berries and chocolate. Hints of violets and lavender from the Merlot provide some lift to the aroma. The palate is rich and dense with ripe tannins and a firm acidity. A very full wine with strong fruit, fine powdery tannins and a long lingering finish.

WINEMAKING NOTES

The reds in 2004 all benefited from a warm finish to the season resulting in full tannin ripeness and robust flavours. We have nine different blocks of Cabernet Sauvignon and Merlot on the property all with varying aspects and soil depths. This provides some great blending options and a depth of fruit and complexity in the wines. Fruit for this wine was fermented in small 4.5 tonne open fermenters with skin contact times averaging 10 days. One hundred percent of this wine was matured in old (1 to 4 year old) French oak barriques for 18 months before blending and bottling in February 2006.

WINEMAKING DATA

Sugar Level at Picking: 13.0 to 13.5 Baume

Wine pH: 3.36

Wine Titratable Acidity: 6.8 g/L

Wine Residual Sugar: 0.38 g/L

Alcohol: 14.5%

WINEMAKER—Will Shields

ACCOLADES

Bronze Commonwealth Bank 2006 Margaret River Wine Show

Bronze The Royal Melbourne Wine Show 2006

Bronze The Royal Melbourne Wine Show 2007

Bronze Macquarie Margaret River Wine Show 2007

Bronze Decanter World Wine Awards 2008

Commended International Wine Challenge 2008

Commended Decanter 2007 World Wine Awards

“Plum and cassis with leather and spice. The palate is dry with brambly fruit and balanced wood.”

★★★★ Winestate Magazine “Best of the West” April/May 2008

“The nose projects aromas of sweet redcurrants. More of the same on the palate, which has drying wood tannins and some lovely soft acid.”

Bronze Scoop Magazine Winter 2007 | Big Red tasting

“A firmly structured, oaky red with flavoursome minty, berry fruit. strongly varietal and regional, its fresh, spicy and warm with a lingering finish.”

★★★ Winestate Magazine July\August 2006 South Western Tasting

“Nice mulberry/cigar box aromas. Complex palate tastes of fruit cake. Crisp acid and extracted tannins.”

★★★★☆ Winestate Magazine March\April 2007

“A classic cassis/dark chocolate cabernet-complex and alluring. Just to nose would be enough, said one judge. Seamlessly balanced chocolate palate with a tight tannic profile. 5+ years. \$22”

★★★☆☆ James Hallidays Wine Companion 2008 (87/100)

“Medium-bodied; has blackcurrant fruit with distinct touches of earth and olive giving it overall austerity.”

Review Augusta Margaret River Times—Rob Gough | August 2007

“The Cabernet Merlot is rich, warm and juicy. It’s texture is brought together by 18 months of aging in French oak barriques. I’m used to paying upwards of \$30 bucks for a wine with this much grunt, so at about \$20 you can’t go wrong.”

