

CABERNET MERLOT 2006

BLEND—Cabernet Sauvignon 70% - Merlot 30%

TASTING NOTES

This wine displays a vibrant and uplifted aroma. The characters are reminiscent of eucalyptus blossom and sage combined with choc mint and blueberry aromas. The palate is medium bodied, with soft ripe tannins. Fresh blueberry flavours and a hint of vanilla on the finish. The wine shows a wonderful elegance and balance.

WINEMAKING NOTES

The 2006 vintage was a relatively cool one for Margaret River, but importantly it was also a late year, so the ripening occurred, especially for Cabernet Sauvignon, more in autumn conditions than summer conditions, meaning a truly long ripening period and the increased risk of the harvest being spoilt by rain. Thankfully due to low yields and our more northerly position within the region, we managed to pick the last of our Cabernet Sauvignon with good flavour, ripeness and seed maturity before the season breaking rains set in.

All the fruit for this wine came from the Clairault vineyard in Wilyabrup, from 6 individual sites each exhibiting its own personality, character and vine age. Winemaking thereafter was typically traditional, with small open fermenters, 10 to 20 days on skins and maturation in French oak barriques for 18 months. Typically Merlot provides Cabernet Sauvignon with a softness and middle palate fullness that is sometimes lacking in straight varietal Cabernet Sauvignon. Although softer and rounder this wine will still benefit greatly from 5 to 10 years cellar ageing.

WINEMAKING DATA

Sugar Level at Picking: 12.7 to 13.3 Baume
Wine Titratable Acidity: 6.2 g/L
Alcohol: 13.5%

Wine pH: 3.53
Residual Sugar: 0.24 g/L
Winemaker Will Shields



ACCOLADES

4 stars, James Hallidays 2010 Australian Wine Companion [87/100]

“A cool expression with more cedar and slightly herbal notes than ripe fruit; quite fresh and fine. Screwcap. 13.5% alc. Cellar to 2013.”