

2014 CLOVERLEAF CABERNET MERLOT



Cloverleaf Cabernet Merlot is a perfect red wine blend that brings forth the best characters of both the varietals. The robust Cabernet Sauvignon renders rich tannins, acidity and a great texture to this wine while the plush Merlot brings in juicy fruit flavours.

Variety:

70% Cabernet Sauvignon 30% Merlot

Vineyard:

The fruit is sourced from select parcels from three of our vineyards located across the breadth of Coonawarra.

Yield is approximately 6 tonnes per hectare for each variety

Vintage Conditions:

The 2014 vintage will be described by most as one of the longest on record starting Mid-February and finishing in the first week of May. The winter and spring rainfalls were some of the highest in recent decades. After warm weather in January and early February, moderate days coupled with cool nights allowed for a long ripening period. A return to more stable weather patterns during January and February contributed to a perfect extended dry and mild ripening season for flavour, colour and tannin development which will deliver a classic Coonawarra vintage

Vinification:

Fermented in mix of open top and static fermenters, extended maceration was employed to develop complexity and harmony between the fruit and the tannin structure. The wine was matured in a mix of new and second fill French oak barrels for 22 months prior to bottling.

Tasting Notes:

Colour: Deep purple red.

Aroma: Blood plum, cassis, blueberry fruit and spicy choc-mint

Palate: Fresh and vibrant displaying dark berry and dark fruit flavours with black olive characters accompanied by subtle dusty cedar oak notes. The finish is quite long with a solid tannin structure and lingering fruit flavours. The complex and flavoursome palate features juicy layers of cocoa cherry spice, cedar and rosemary that lead to a clean and refreshing finish.

Peak drinking: Very approachable now, but careful cellaring will allow

further development with bottle age, up to 8-10 years.

Wine Analysis:

Alcohol 13.5% Total Acidity 5.95g/L pH 3.48 Residual Sugar 0.3g/L

