



INREVERIE

20–22 CABERNET MERLOT

MOCHA . BLACK CHERRY . LIQUORICE

TASTING NOTE Aromas of mocha, chocolate, black cherries with a hint of aniseed. Mouth filling flavours of Black Forrest cake that lingers on the palate.

WINEMAKING Fruit was harvested when flavour, tannin and acid were all in balance. Fruit was fermented to retain fruit freshness and juicy flavours, natural tannins and a fresh acidity which come together to produce a Cabernet Merlot for immediate drinkability and enjoyment.

VINTAGE CONDITIONS A wet winter and spring laid down great water reserves going into vintage 2022. A cool & wet spring meant a slow start, with flowering and veraison tracking behind previous years, but the weather soon warmed up and ripening charged ahead. The warm, dry weather that came gave us great flavour concentration across all varieties and allowed for maturation of tannin & flavour with minimal disease pressure, providing for another great vintage in Margaret River.

Region: Margaret River, WA

Blend: 63% Cabernet Sauvignon | 30% Merlot | 7% Shiraz

Alc: 13.5%

Cellar potential: 2 to 4 years

Maturation: 9 months

Vegan friendly

Become lost in reverie (n) 'a state of being pleasantly lost in one's thoughts; a daydream'.

