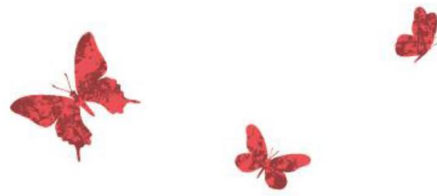




# tandem



## TANDEM SERIES CABERNET MERLOT 2019 Western Australia



### COLOUR/

Deep red with a cherry hue

### NOSE/

Lifted aromatics of violets, cherry, cassis, black tea and cardamon spice

### PALATE/

A generous and dense palate with flavours of forest fruits, dark chocolate, bay leaf and biltong, with hints of dusty oak and a fine tannin structure leading to a long, savoury finish.

### WINEMAKING/

The Cabernet Sauvignon and Merlot were machine harvested separately then destemmed/crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. Maceration was not extended to prevent over extraction of tannin. The wine was pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after ten months maturation.

### FOOD PAIRING/

Braised lamb and root vegetables

### VINTAGE NOTES/

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy Shiraz, and more elegant Cabernets.

### QUICK NOTES/

#### VINTAGE

2019

#### WINEMAKERS

*Kate Morgan*

#### GRAPE VARIETY

*Cabernet Sauvignon  
Merlot*

#### BOTTLED

*September 2020*

#### GROWING AREA

*Western Australia*

#### ALC %/VOL

*14.5 % v/v*

#### TITRATABLE ACIDITY

*5.85 g/l*

#### PH

*3.48*

#### CELLAR POTENTIAL

*3-6 years*

#### OAK

*French oak*

BYRON & HAROLD  
ESTATE

