BRAND'S LAIRA
Coonawarra

## UNEARTH COONAWARRA'S HIDDEN GEM



## 2020 CABERNET MERLOT

Brand's Laira is an iconic winery, nestled in the heart of the famed "terra rossa" strip of the Coonawarra region in South Australia. Steeped in heritage, our Laira Vineyard was planted back in 1893 and is one of the oldest working blocks in the region. Brand's Laira offers a range of elegant yet richly flavoured premium wines from this distinct region.

Our founder Eric Brand was one of the original 'Blockers', a term used to describe the landholders who sold their grapes to larger wineries in the 1950's and 1960's. The wines have developed a reputation for expressing bold Coonawarra fruit flavours and delivering a powerful, yet elegant style.

## REGION

Coonawarra, SA

## VINTAGE CONDITIONS

The weather started off windy and cool resulting in poor fruit set, followed by heatwaves and a warm dry summer leading into cooler ripening conditions and a later than average start to harvest. A long, slow ripening period allowed the fruit to reach optimal ripeness. All varieties exhibit good varietal flavour, with Cabernet Sauvignon being the standout variety for the vintage.

## WINEMAKING \& MATURATION

The wine was fermented on skins for 7 days in stainless steel static and rotary fermenters then pressed off skins while still slightly sweet and pumped to used French, American and Hungarian oak barrels. On completion of primary and malolactic fermentation the wine was racked off its lees, the barrels cleaned and the wine pumped back to the same barrels for maturation. The Cabernet and Merlot components were blended after maturation, prior to bottling.

COLOUR
Crimson red

## NOSE/ AROMA

A bright, fruit driven nose with cassis, plum \& mulberry fruits supported by subtle dusty cedar oak

PALATE
Plush dark berry fruits with well integrated nutty cedar oak and fine, silky tannins lead to a long smooth finish

## ANALYSIS

Alc/Vol 14.0\% T.A $6.30 \mathrm{~g} / \mathrm{L} \quad$ pH 3.47

## PEAK DRINKING

Drinking well now, and will reward with 5-10 years careful cellaring

