

# AMELIA PARK

## [ WINES ]

### 2017 AMELIA PARK CABERNET MERLOT

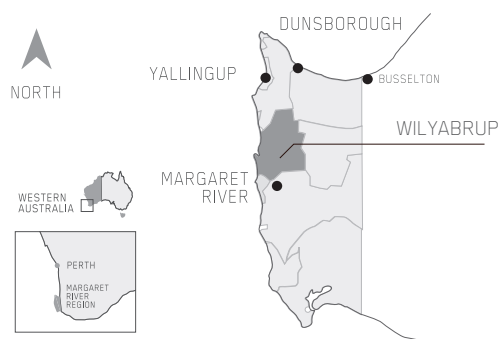


#### Varieties

Cabernet Sauvignon,  
Merlot, Malbec, Petit Verdot

#### Region

Margaret River



#### Vineyards

The Wilyabrup sub-region of Margaret River is used for its consistency in producing rich fruit flavours, providing subtle and elegant aromatics and fine tannins.

#### Season

2017 was considered a cool vintage in Margaret River, allowing for a long extended ripening period ensuring beautifully balanced wines that have beautiful length elegance and fruit purity.

#### Harvest Date

March/April 2017

#### Winemaking

As this wine is a blend, there are number of picks that create this classic Margaret River Blend. Each parcel is assessed and picked at its optimum ripeness and brought into the winery for its intended destination. Every pick is kept separately in the winery and is fermented on its skins for at least one months. The wine is then pressed off and sent to a selection of French oak Barrels for twelve months maturation. After barrel ageing is complete the wine is carefully blended and prepared for bottling.

#### Analysis

Alcohol 14.5% TA 6.1 g/l pH 3.7

#### Bottling Date

November 2018

#### Closure

Screwcap

#### Cellaring

10+ years

#### Tasting Notes

This wine is a blend of Cabernet Sauvignon, Merlot with portions of Malbec and Petit Verdot adding complexity. A beautifully fragrant nose of bramble, forest floor earthiness with hints of violets and anise. The palate is soft and supple with dark berries, tobacco and sweet cocoa. Long and elegant with fine dusty tannins. Aged in French oak for twelve months.



*Tradition. Craft. Quality.*