AMELIA PARK

[WINES]

2021 AMELIA PARK CABERNET MERLOT

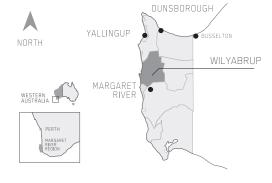


Varieties

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

Leading into the 2021 vintage saw fairly ideal growing condition that where warm and dry, Early February and January saw a cooling off and significant rain events that slowed down ripening and retained natural acidity. The only downfall with these conditions was the added pressure in the vineyards to control potential fruit split and disease. Fortunately our vineyards were unaffected and the fruit coming in was pristine.

Harvest Date

March/April 2021

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 aging is complete the wine is carefully blended and prepared for bottling.

Analysis

Alcohol 14.5% TA 5.98 g/l pH 3.5

Bottling Date

Closure

July 2022

Screwcap

Cellaring

10+ years

Tasting Notes

This wine is a blend of Cabernet Sauvignon, Merlot with portions of Malbec and Petit Verdot adding complexity. An aromatic nose of blueberry, forest floor and anise with some savoury notes. The generous palate of plums and red berry fruits is supported by lingering fine tannins. Aged in French oak for twelve months, this wine drinks beautifully now and will benefit from cellaring.



Tradition. Craft. Quality.