

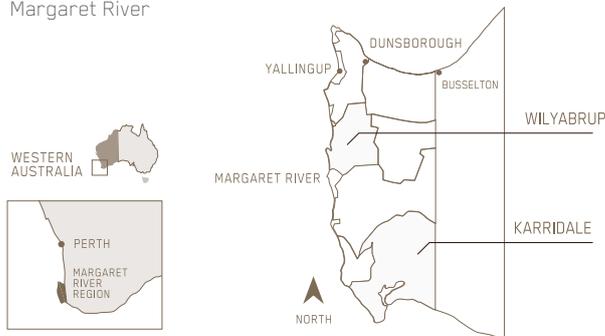
AMELIA PARK [WINES]



2010 AMELIA PARK CABERNET MERLOT

Varieties Cabernet Sauvignon, Merlot

Region Margaret River



Vineyards Wilyabrup is sourced for its richness and robust fruit flavours consistency of ripening fruit and solid tannin profiles. Karridale being one of the most southern areas of the Margaret River Region is slower to ripen fruit, but delivers subtle elegant flavours and tannins.

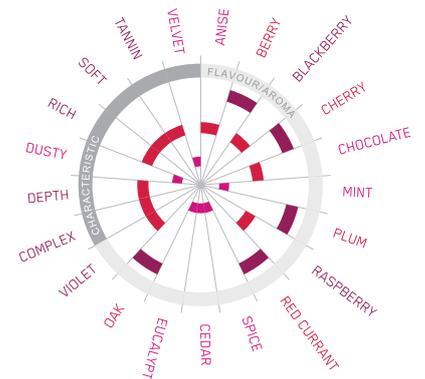
Season The growing season leading into the 2010 vintage was favourable, with good rain in the winter months followed by a relatively dry spring, allowing for even flowering across the Cabernet Sauvignon and Merlot varieties. A moderation in temperature during March resulted in a slowing and extension of the ripening period, producing a wine that has strong varietal fruit flavours and great balance.

Harvest Date March/April 2010.

Winemaking To take advantage of cool conditions, we undertake a combination of machine harvesting at night and hand picking during the day. The parcels of fruit are crushed and destemmed to static or open fermenters. Primary ferments are held between 18-20 degrees with considerable effort put into working the juice through the skins and getting air in during the first half of ferment. During the second stage of the ferment we reduce pumpovers to retain colour intensity and reduce tannin extraction. Post primary ferment all parcels are pressed off skins and then kept separately in a combination of French hogshead and barrique barrels to complete their secondary ferment. Each parcel is matured in barrel for 12 months before being blended prior to bottling.

Analysis: Alcohol: 14.5% TA 6.0g/l pH 3.55
Bottling Date 10th May 2011
Closure Screwcap
Cellaring 5-10 years

Tasting Notes Due to an excellent ripening period the wine is displaying a fragrant nose of blackcurrants and violets. With the help of 12 months maturation in French oak the wine has a soft elegant palate of cherries, plums and subtle tannins.



■ DOMINANT
 ■ MODERATE
 ■ SUBTLE (HINT)

Tasting Wheel

Tradition. Craft. Quality.