

AMELIA PARK

[WINES]

2015 AMELIA PARK CABERNET MERLOT

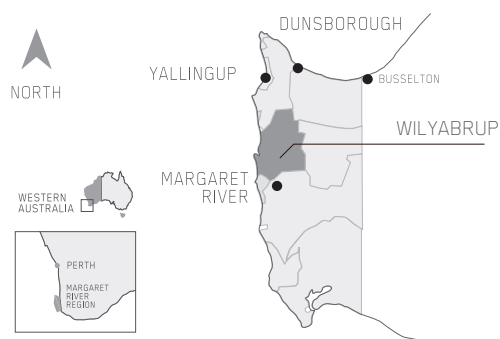


Varieties

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

The 2015 season delivered beautifully balanced wines. Mild to warm conditions over the ripening period ensured flavours came through at low sugar levels and had crisp acidity. Yields were lower this year due to inclement weather during flowering earlier in the growing season.

Harvest Date

March/April 2015

Winemaking

A considerable number of parcels go into making our Cabernet Merlot blend. A number of picks occur starting in the northern areas of Margaret River and working our way south over a couple of months. Each parcel is machine harvested during the cool of the night and transferred to static fermenters for a controlled and cool primary fermentation. After primary ferment each parcel is carefully pressed off. These parcels are kept separate and sent to a mix of new, second and third use French barrels for secondary ferment and maturation for twelve months.

Analysis

Alcohol 14.5% TA 5.7g/l pH 3.66

Bottling Date

August 2016

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. It has a perfumed nose of redcurrant, violets and cloves. The palate is seamless, displaying superb fruit intensity with fine tannins supporting a long elegant structure. Aged in French oak for twelve months.



Tradition. Craft. Quality.