



MERCHANT SERIES

CABERNET SAUVIGNON MCLAREN VALE 2016

REGION: McLaren Vale

VARIETIES: Cabernet Sauvignon

SKIN CONTACT: 7 days

OAK TREATMENT: 36% new French oak puncheons, 64% seasoned American oak puncheons

BARREL MATURATION: 13-15 months

BOTTLE WEIGHT: 1.37 kg

CASE WEIGHT: 8.45 kg

BOTTLE BARCODE: 93 147 3300 313 1

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 13.5%

pH: 3.35

TITRATABLE ACID: 7.3 g/L

RESIDUAL SUGAR: 2.6 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 6

PALLET CONFIGURATION: 32 cases /layer, 4 layers/pallet

CASE BARCODE: 93 147 3300 314 8

CELLARING POTENTIAL: 15+ years

REGION

McLaren Vale enjoys a reputation for producing high quality Shiraz and Grenache along with some alternative varieties from Italy and Spain. Elevation peaks at 350 metres along the Sellicks foothills with these vineyards influenced by the cooler gully winds making them ideal for cooler climate varieties. Majority of vineyards are located on gently undulating land with strong coastal influences. The Mediterranean climate is characterised by moderate winters, warm summers and predictable winter rainfall.

VINTAGE

The season started mild with below average rainfall before well timed rain in January. Yields were above average across most varieties with reds from this vintage showing ideal fruit flavour, acid and tannin balance. 2016 is considered by many to be the best 'all-round' vintage for some time.

VINIFICATION

Fruit was selected from blocks in Blewitt Springs and McLaren Flat adding sub-regional complexity to the finished wine. Crushed, destemmed and cold soaked before fermentation on skins for seven days. Matured in 500L oak puncheons (36% new French oak and 64% seasoned American oak) for 13-15 months before blending and bottling with course filtration.

