



## CABERNET MERLOT 2018

### COLOUR

Deep red with a slight purple edge.

### NOSE

A complex display of bright red cherry, plum, sweet vanilla and clove characters upfront, subtle mint, sweet brazil nut, cinnamon oak spice and savoury dried herbs adds an extra depth of intricacy.

### PALATE

Medium to full bodied wine with elegant, well integrated red berry and red plum fruit flavours filling the palate upfront followed by a soft, velvety tannin structure. Juicy red berry fruit flavours persist endlessly with a hint of milk chocolate on the finish.

### WINEMAKING

The fruit was gently machine harvested and processed into red fermenters where they are tenderly pumped over three times a day during fermentation to maximize colour extraction. Gentle handling of the fruit and wine ensures varietal character and freshness is maintained.

### VINTAGE NOTES

The season for V18 was all we could have hoped for growing premium fruit in Margaret River. Cool nights throughout and mild daytime conditions led to even fruit ripening with great flavour intensity. The absence of any heatwave events or days above 38 degrees allowed for natural acid retention and produced fruit with vibrancy. Some rainfall in the new year freshened the vines at an ideal time and the disease pressure throughout was minimal. This was the sort of season you hope for when growing wine-grapes anywhere in the world.

### TECHNICAL INFORMATION

<b>Geographical Indication</b>	Margaret River
<b>Winemakers</b>	Paul Dixon
<b>Variety</b>	Cabernet Sauvignon 56%, Merlot 40%, Malbec 3%, Cab Franc 1%
<b>Harvest Date</b>	6 <sup>th</sup> April 2018
<b>Oak</b>	15 months Older French Oak
<b>pH</b>	3.49
<b>Titrateable Acidity</b>	6.4 g/l
<b>Residual Sugar</b>	< 2 g/l