



Margaret River Western Australia



2001 Cabernet Merlot

Alc/vol: 14.5%

pH: 3.63

TA: 6.1 gm/L

Residual Sugar: Dry

Winemaking:

Excellent ripeness was obtained in both varieties for this single vineyard blend. Planted on gently sloping alluvial soils adjacent to the upper Chapman Brook, the Cabernet Sauvignon vines were unirrigated, whilst the Merlot vines received minimal irrigation to encourage rich berry colour and flavour. After fermentation the wine was held on skins for an optimum period before pressing, and then aged in oak barrels for 18 months prior to bottling. The wine is a 60:40% blend of Cabernet Sauvignon and Merlot.

Tasting Note:

This special Margaret River blend displays mulberry, blackcurrant and plum aromas with violet and sweet cedary oak. Fine soft tannins with cassis, cinnamon, mint chocolate and splashes of red cherry feature on the palate, and are complimented by a long and persisting finish.

Food: Enjoy with quality red meat, poultry and game dishes.

Awards:

Gold Award	Most Successful Red Wine, 2003 Margaret River Show
Silver Medal	2002 Australian Small Winemakers Show, Qld
Bronze Medal	2002 Margaret River Wine Show, WA
Bronze Medal	2003 Sydney Boutique Wine Show
Bronze Medal	2003 Cowra Wine Show
Bronze Medal	2003 Australian Small Winemakers Show, Qld
★★★ Recommended	Decanter Magazine, Nov.2002
★★★☆	2002 Winestate Magazine
89/100	Ray Jordan's Guide to Wine 2003/04

"Quite serious statement, this wine. The bouquet is intense with deep smells of plum, mint and blackcurrent with a gentle aroma of smoky savory oak drifting across. The palate is full bodied with supple fruit flavours wrapped around a solid structural core. The sweet fruit on the finish is excellent".

