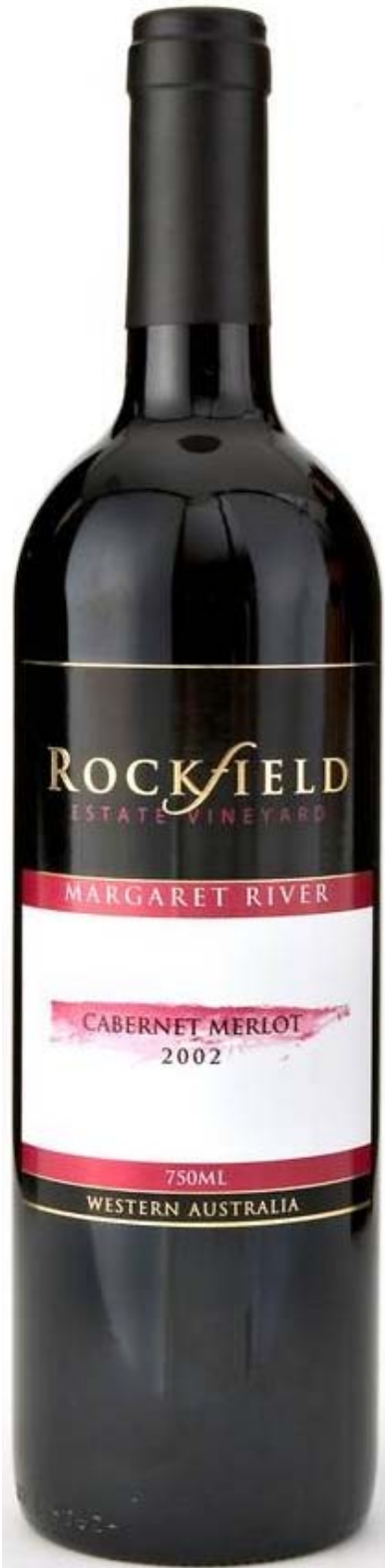




Margaret River Western Australia



2002 Cabernet Merlot

Alc/vol: 14% pH: 3.5 TA: 6.5 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 encourages rich berry colour and flavour. After fermentation the wine was held on skins for an optimum period before pressing, and then aged in oak for 18 months prior to bottling. The wine is a 60:40% blend of Cabernet Sauvignon and Merlot.

Tasting Note:

This single vineyard Margaret River blend displays mulberry, blackcurrant and plum aromas plus violet and cedary oak. There are fine soft tannins with sweet fruit, cinnamon and chocolate on the palate, complimented by a long and persisting finish.

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

Awards and Reviews:

★★★★★

2005 Winestate Magazine

"Huge oak/mulberry and redcurrant nose with a sweet lift. Excellent palate style – big fruit, big tannins, big oak. Has great depth and strength of flavours."

90/100 / 41/2 Cups James Halliday's 2006 Wine Companion

"Medium-bodied; elegant blackcurrant and savoury mix; some Bordeaux qualities; balanced tannins and oak. Quality cork."

90/100 Campbell Mattinson – Sommelier Magazine, 2005

"...[a] fine, elegant, varietal red. Full of dust and mulch, ash and pristine, berried fruit, it's blessed with all of complexity, length and brightness".