



**PILOT**  
THE  
BY  
**ALPHA DOMUS**

## MERLOT CABERNET 2007

### DESCRIPTION

After crushing to tank, all varieties were cold macerated for 3 days to enhance colour and fruit flavours. A warm fermentation was followed by extended maceration on skins of between 14 & 21 days. The wine was run off to 1 and 2 year old barrels (80% French) The batches were kept separate for 12 months prior to blending. The total maturation time was 19 months.

### AROMA

An inviting aroma of plum, prune and ripe red berries. Maturation in oak barriques contributes vanillin, liquorice and savoury notes.

### PALATE

A supple and well balanced wine showing plum, red berries and hints of leather. Integrated spicy oak is supported by fine tannins and a firm structure.

### CELLARING

This wine will drink well from 2010. Some cellaring will harmonise the wine.

### FOOD

Great with red meats and game, pasta, cheese or any full flavoured dishes.

### ANALYSIS AT BOTTLING

Alcohol	14%
pH	3.70
Titrateable Acid	5.3g/l
RS	<1.0 g/l

Harvest Dates: 4 April to 26 April 2007

Brix at harvest: 22.8 – 24.7

Bottling Date: 26 February 2010

Variety: Merlot (40%), Cabernet Sauvignon (30%), Malbec (20%), Cabernet Franc (10%)