

THE PILOT MERLOT CABERNET 2014



PILOT
THE
BY
ALPHA DOMUS

DESCRIPTION

Merlot and Cabernet Sauvignon were crushed to tank and given 4-5 days cold maceration to enhance the colour and fruit flavours. A warm fermentation was followed by extended time on skins of between 14-21 days. The wine was pressed into 80% French seasoned barrels. The batches were kept separate for 12 months prior to blending with a total maturation time of 16 months.

AROMA

A complex aroma of ripe berry fruit, plums, violet, licorice and hints of wild thyme. Influences of sweet vanilla and toast result from oak barrel maturation.

PALATE

Plum and blackberry are supported by clove and spicy notes. Savoury and mocha characters add complexity. The ripe fruit, sweet oak and gentle tannins create a supple, complex wine with excellent length.

CELLARING

Some cellaring will result in a more harmonious wine with silkier tannins.

FOOD

Perfect with red meats and full flavoured dishes.

ANALYSIS AT BOTTLING

Alcohol - 13.5%

Ph - 3.67

Titrateable Acid - 5.3 g/l

RS - <1 g/l

Harvest Dates - 1 April – 20 April 2014

Brix at harvest - 21.4 – 24.4

Bottling Date - 6 April 2017

Varietals - 75% Merlot, 15% Cabernet Sauvignon, 10% Cabernet Franc

Lot Number - L14302

Allergens - Contains Sulphites

Net Quantity - 750 ml