



## MERLOT CABERNET 2013

### DESCRIPTION

Merlot and Cabernet Sauvignon were crushed to tank and given 4-5 days 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 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 .....3.58

Titrateable Acid .....5.1 g/l

RS.....<1 g/l

Harvest Dates:.....2 April – 15 April 2013

Brix at harvest:.....22.9 – 24.8

Varietals .....91% Merlot, 9% Cabernet Sauvignon

Bottling Date: .....26 August 2015

Lot Number: .....L1330

Allergens: .....Contains Sulphites

Net Quantity: .....750 ml