



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

## MERLOT CABERNET 2005

### DESCRIPTION

After crushing to tank, all varieties were cold macerated for a short time to enhance colour and fruit flavours. A warm fermentation was followed by extended maceration on skins of between 14 & 21 days. A mixture of French and American oak was used for maturation (15% new) during the 16 month ageing.

### 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 late 2006. Cellaring will harmonise the wine.

### FOOD

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

### ANALYSIS AT BOTTLING

Alcohol.....13%

pH .....3.50

Titrateable Acid .....5.8 g/l

RS.....<2.0 g/l

Harvest Dates: 29 March and 13 April 2005

Brix at harvest: 22.0 – 23.4

Bottling Date: 4 September 2006

Variety: Merlot (35%), Cabernet Sauvignon (35%), Cabernet Franc (15%), Malbec (13%), Petit Verdot (2%)