



## 2002 CABERNET MERLOT

THE 2002 MARGARET RIVER CABERNET MERLOT IS MADE FROM FRUIT SOURCED ACROSS THE MARGARET RIVER APPELLATION. THE MESO-CLIMATE AND SOIL TYPES COMBINED WITH THE VINEYARD MANAGEMENT TECHNIQUES OF THE VARIOUS VINEYARD SITES GIVE US FRUIT WITH DIFFERENT FLAVOUR PROFILES, ENABLING OUR TEAM TO HAND CRAFT WINES THAT REFLECT THE FULL SPECTRUM OF DESIRABLE REGIONAL CHARACTERS. FERMENTATION WAS CARRIED OUT IN A COMBINATION OF STATIC FERMENTERS (WITH CAREFUL CAP MANAGEMENT TO CONCENTRATE ON TEXTURE AND TO ACCENTUATE THE UNIQUE TANNINS OF THE CABERNET GRAPE) AND ROTARY FERMENTERS (TO EXTRACT MAXIMUM COLOUR AND FLAVOUR). A SMALL PORTION OF THE BLEND WAS FERMENTED IN BARREL WITH 10% OF THE CABERNET UNDERGOING EXTENDED MACERATION EXTENDED SKIN CONTACT.

**Appearance:** Deep red with flashes of garnet.

**Nose:** Lifted and inviting aromas of crushed mulberry, black fig and blackcurrant with regional gravely notes complexed by touches of mint and blackcurrant leaf. Sawm oak characters are nicely balanced against the fruit.

**Palate:** Medium bodied with a sinewy structure. The flavours are mouth -filling, clean and well defined with blackcurrant notes to the fore complemented by spicy oak, piquant acidity and ripe chalky tannins on a long persistent finish

**Oak treatment:** 16 months in a mixture of French and European barriques.

**Alcohol content:** 14.0% ALC/VOL.

**Blend:** Cabernet Sauvignon (58%) Merlot (42%).

**Cellaring:** Up to six years from vintage.

**Food match - everyday:** Calves liver, bacon and onions.

**Food match – special occasion:** King Island scotch fillet with Cabernet demi-glaze.

