



MARGARET RIVER

••• ESTATE CABERNET MERLOT 2002

BLEND—67% Cabernet Sauvignon, 33% Merlot

TASTING NOTES

The wine displays a youthful dark purple body with red tinges to the outer rim. The nose shows a complex assortment of smoky, earthy, briar berry characters with hints of cedary oak. The palate is a mouth filling delight with fleshy fruit, juicy plums and cherry flavours; intermingled amongst layers of dark chocolate and sensual tannins. The fruit intensity and elegantly balanced fine tannin grip gives the wine tremendous length.

WINEMAKING NOTES

This style is a true Bordeaux classic. Pristine fruit is essential to ensure a wine of world class standard. Cabernet Sauvignon adds structure and backbone to the final blend, while Merlot expresses its talent by providing soft, round, plummy and spicy characters. In order to create a wine of complete integration individual batches are fermented in a mix of new and one year old French oak barriques for up to three weeks. Wine is then racked before maturing in barrel for twenty four months. Barrels are selected and finally blended for their unique flavour profiles and quality of wine. The wine is fine filtered before bottling.

WINEMAKING DATA

Sugar Level at Picking: 12.8 to 13.8 Baumè
Wine Titratable Acidity: 7.1 g/L
Alcohol: 13.6%

Wine pH: 3.48
Wine Residual Sugar: Dry
WINEMAKER—Will Shields

ACCOLADES

Best in Class/Silver
Award For Excellence
Highly Commended

★★★★★

★★★★★

★★★★

★★★★

Silver

Silver

Silver

Silver

Bronze

Bronze

Bronze

Bronze

93/100

International Wine & Spirit Competition 2006
Mundas Vini International Wine Show 2003
Sydney International Wine Competition 2005
Gourmet Traveller Wine Magazine April 2006
James Halliday's Australian Wine Companion 2006
Winestate Magazine September/October 2005
Decanter UK Top Wines of The Year 2003
International Wine Challenge 2006
International Wine & Spirit Competition 2005
The Margaret River Wine Show 2005
QANTAS Wine Show of WA 2006
The Royal Perth Show 2004
The Qantas Wine Show Mount Barker 2004
The Margaret River Wine Show 2004
Royal Hobart International Wine Show 2005
Ray Jordan's Guide to Wine 2005 - 2006

"Still tight as a drum when tasted and was better after decanting. Smokey savory smells an overriding lifted of cedar. Underlying smells of cherry and earthy fruit cake flavours. The palate has a fine assertive strength and a long seamless finish. Very promising wine."

93/100

Ray Jordan's Guide to Wine 2008

"Seductive smells of plum and redcurrant with a leafy minty character. Silky smooth palate shows some great oak and fruit integration with the fine tannins adding substance. Controlled and very long. This is a beautiful wine for drinking over the next couple of years."

