



2010 CABERNET SAUVIGNON MERLOT
WILYABRUP BROOK VINEYARD
MARGARET RIVER



THE VINTAGE & WINEMAKING

Planted in 1997, the Wilyabrup Brook vineyard in the Wilyabrup sub-region of Margaret River, is a low yielding vineyard with laterite soil and a north/south orientation which is particularly well suited to the classic Bordeaux varieties of Cabernet Sauvignon and Merlot. The fruit was picked at night on 25th March 2010. It was gently pressed and fermented over three weeks with very gentle maceration. The wine was aged in new (40%) and one year old (60%) French oak for twelve months prior to bottling. The wine is a blend of Cabernet Sauvignon (68.19%) and Merlot (31.81%).

THE WINE

This wine displays complex aromas of dark fruits and cassis, with savoury hints and gentle oak support. The wine is effortlessly mouth filling with a delicate balance of fruit, acidity and gentle fine tannins leading to a long finish. It is well suited to red meat dishes such as a roast leg of lamb with garlic and herbs. It will continue to develop in the bottle for up to 10 years.

TECHNICAL SPECIFICATIONS

Picking date: 25th March 2010 Alc: 14.2% pH: 3.58 TA: 5.8g/L rs: 0g/L

'semper superne nitens'