



2011 CABERNET SAUVIGNON MERLOT
WILYABRUP BROOK VINEYARD
MARGARET RIVER



THE VINTAGE & WINEMAKING

The Mediterranean climate and lateritic soils of the low yielding Wilyabrup Brook vineyard planted in 1997 in a north-south orientation is reported to be well suited to the classic left bank Bordeaux varietals of cabernet sauvignon and merlot. The fruit was picked at night on 27th March 2011. It was pressed and fermented over three weeks with very gentle maceration. Forty percent of the wine was matured in new Bordeaux oak barriques with the balance in one year old Bordeaux barriques for twelve months. This wine is a blend of Cabernet Sauvignon (68.69%) and Merlot (31.31%).

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: 27th March 2011 Alc: 14.4% pH: 3.67 TA: 5.04g/L rs: 0g/L

'semper superne nitens'