



2005 CABERNET SAUVIGNON/ MERLOT

Regional Appellation	Rockbank, Victoria. Australia (Sunbury G.I.)
Grape Varieties	66 % Cabernet Sauvignon. 34% Merlot
Maturation	14 Months in 1 year old French and American Oak
Alcohol	14.5%
Cellaring Potential	Up to 6 years
Growing Season	A cooler season resulted in an extended Autumn ripening period. Hand shoot positioning was undertaken to ensure that the fruit was exposed to as much sunshine as possible, resulting in fully ripe fruit with intense and complex flavours.
Winemaking	The grapes were crushed and destemmed into stainless steel fermenters with SO₂ addition and inoculated with a proven clean fermenting yeast strain. Ferments were allowed to reach 30⁰ C+ in order to extract maximum colour and flavour. MLF was allowed to occur naturally in the barrel. The wine was matured in French oak barriques for 14 months prior to bottling.
ASSESSMENT	
Colour	Dense rich garnet.
Nose	An elegant nose with rich red berry aromas with earthiness and a hint of aromatic French oak.
Palate	The palate combines the power of rich, ripe Cabernet Sauvignon with the softness of merlot. The result is a balanced and complex red wine with elegant tannins and great palate length.