



2006 CABERNET MERLOT

Regional Appellation	Rockbank, Victoria. Australia (Sunbury G.I.)
Grape Varieties	55% Cabernet Sauvignon 45% Merlot
Maturation	14 Months in New and 1 year old French Oak
Alcohol	14.5%
Cellaring Potential	Up to 8 years
Growing Season	An excellent growing season with 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 and blended prior to bottling.
ASSESSMENT	
Colour	Dark rich garnet.
Nose	The intense red berry fruit nose has blackcurrant overtones with earth Merlot characters and well integrated new oak complexity.
Palate	The medium bodied palate has sweet berry fruit and chocolate flavours. Ripe tannins give this wine excellent length and the elegance of structure expected of the best Cabernet Merlot blends. Will reward short term cellaring.