

# Estate Range

## Cabernet Merlot 2008



### REGION

Riverina

### TASTING NOTES

Crimson colour with dark plum and blackcurrant fruit aromas. A soft easy-to-drink style with ripe fruit flavours and a firm tannin finish.

### FOOD RECOMMENDATION

Roast beef or rack of lamb

### VINTAGE REPORT

The fruit quality obtained this vintage has been very good despite challenging weather conditions. Above average rainfall in late January and early February was followed by a warm March ensuring the fast ripening, which meant we were able to obtain full ripeness in the reds.

Overall, the grape flavour profiles developed faster than that of the baumè levels allowing the winemakers to craft wines with fresher varietal characteristics and lower alcohols.

### VINIFICATION

The fruit was machine harvested in mid March to ensure the fruit retained its integrity and structure. Grapes were destemmed and crushed into fermenters then immediately inoculated with a yeast strain designed to enhance colour and varietal character. Fermentation progressed for approximately 6 days between 20 - 25 °C. shortly before ferment finished, draining and pressing occurred. Primary fermentation concluded in stainless steel with induced malolactic fermentation following. The wine was stabilized at 4 °C then racked and coarsely filtered, then aged on French Oak. The parcels of cabernet and merlot were then blended to create this soft, easy to drink wine before being filtered again and prepared for bottling.

### CELLARING

Short term – drink now or up to 3 years.

### WINEMAKERS

Rod Hooper, Danny Toaldo, Sean Hampel

### TECHNICAL SPECIFICATIONS

Alc 13.49%, pH 3.32

Total Acid 6.36g/l

Residual Sugar 5.7g/l

Oak Treatment: French Oak

### AWARDS

Not yet shown

Beelgara