



2006 CABERNETS MERLOT

40% CABERNET SAUVIGNON 27% CABERNET FRANC 33% MERLOT

From the Good Earth:

Each of the blocks of the three varieties are grown on the warm northern faces of the Ross family vineyard. This allows the grapes to ripen and mature early, which in turn produces a wine with freshness and vitality. The 2006 vintage saw a relatively cool summer that produced intense flavours in the fruit and excellent tannin development.

The Winemakers Art:

The grapes were harvested at optimal ripeness, in order to fully display their individual characteristics. The three individual grape varieties were harvested, fermented and matured separately until the final blending process. Fermentation was carried out in the traditional open fermenters. After racking, the wines were matured in both old and new barrels for 18 months, each barrel is tasted individually before final blending in late 2007.

In the Glass:

The wine is a dark crimson red in colour, with brick red hues. The complex, intriguing nose displays briar fruits, raspberries and blackberries with an aromatic violet lift from the Cabernet Franc. Satsuma plums and berries meld with licorice, mocha and aromatic spices on the palate. This is the ultimate food friendly wine, with the soft tannin structure giving the finish an apparent sweet, juicy quality, that compliments all ranges of cuisines.

Analysis: ALC: 14.5%

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