



## CABERNET MERLOT 2008

### Blend:

Cabernet Sauvignon (57%) Merlot (43%)

### Tasting Notes:

Bright red with purple hues. The aroma is uplifted and shows chocolate blueberry fruit flavours with a touch of mint, sage herb and vanilla. The oak is subtle and in the background. The palate is medium bodied and elegant with silky smooth tannins. Sweet bright blueberry fruit flavours lift the middle while the finish is clean and long. Overall, an elegant and balanced wine that displays its terrior well.

### Winemaking:

Our 2008 yields were greatly affected by a severe hail storm early in the growing season that reduced our Cabernet crop by an estimated 50%. Thankfully, the rest of the season was uneventful and the remaining crop was allowed to reach full ripeness in typically mild maritime summer conditions. We did however need to purchase some Cabernet Sauvignon to supplement our own, so this wine is 80% Clairault grown and 20% from a nearby vineyard.

All the fruit is fermented in small 4 tonne vessels and pumped over twice daily. The Merlot is taken off skins after 7 days and the Cabernet is allowed 10 days on skins. Maturation is in 2 and 3 year old French oak barriques for 12 to 18 months.

### Analysis:

Sugar Level at Picking: 12.3 to 13.0 Baume

Wine pH: 3.38

Wine Titratable Acidity: 6.5 g/L

Residual Sugar: 0.2 g/L

Alcohol: 13.5%

### ACCOLADES

New release—not yet entered into shows or submitted to critics.

