

TASTING NOTE

Sandy Creek Cabernet Merlot 2008



About This Wine

Sourced from Salena Estate Wines own vineyards, the fruit displayed good colour, depth of flavour and intensity. The winemaking aim was to let the quality of the fruit speak for itself. After crushing, the fruit was fermented on skins in temperature-controlled vessels to allow for an even and steady rate of fermentation which resulted in an excellent depth of fruit flavour and colour extraction. Both American and French oak was used in the maturation of this wine. The winemaking process was completed with the assessment and grading of all the separate components before oak maturation and assemblage of the final blend.

Vineyard Region

Riverland, South Australia

Grape Varieties

60% Cabernet Sauvignon, 40% Merlot

Vintage Conditions

Spring and summer conditions were quite beneficial to growing with few extreme heat days and very little rain. These perfect conditions during the ripening season helped the fruit develop consistency and concentration with a good balance between flavour and physiological ripeness. Harvest time also was dry, with machine harvested fruit picked in the cool of the night delivered to the winery in outstanding condition.

WINEMAKER'S COMMENTS

Colour

Colour shows a mid to deep plum red and of brilliant clarity.

Nose

The nose shows lifted dark berry fruits combined with vanillin oak.

Palate

The palate is rich and fruity and is supported with fine-grained grape tannins. The finish is long and with well balanced acidity.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.50 Total Acid : 6.55 g/L Residual Sugar : 5.50 g/L