

The Source Cabernet Merlot

Vintage

Consistently warm, dry conditions and reduced crop size, especially in the Cabernet Sauvignon vineyards, has provided us with a ripe yet exceedingly complex Cabernet Sauvignon Merlot blend. The fruit was picked at between 13.5-14.5° Baume.

The grapes were machine harvested in the cool of the morning to maintain their freshness and to prepare the grapes for cold maceration. The complexity of the Cabernet this year was evident in the vineyard with juice tastings yielding comments such as "...savoury, meaty, and herbal..." rather than the expected primary fruit descriptors.

Vinification

The already cool grapes were crushed and further chilled to allow several days of cold maceration in order to add complexity and accentuate the fruitiness of the wine.

Fermentation was conducted in temperature-controlled vessels using yeast strains selected to highlight the varietal character of the Cabernet and Merlot grapes. Upon completion of fermentation, separate parcels of wine were run off to a mixture of American and French oak for maturation, allowing enough time for the flavours of the oak and the wine to integrate and complex.

All the time, the aim being to keep the oak characters well in the background, with the vinous flavours being dominant. Parcels of this wine have spent up to 12 months maturing on oak prior to blending, stabilization and bottling. Small batches of wine underwent micro-oxidation to further stabilise colour and improve the suppleness of the tannins.

Description

The nose shows sour cherry, blackberry, earthy and forest floor aromas with a subtle hint of cedary oak. The wine shows flavours consistent with the nose but also showing cherry and spice flavours derived from the Merlot component of the wine.

The wine is round full and soft as is expected of a blend of these two classic grape varieties.

The use of oak complements the flavours of this wine, which last to provide a long and smooth and earthy finish.



Technical

Alcohol by volume;	13.5
pH;	3.45
Total Acid;	7.20g/L
Residual Sugar;	2.4g/L
Varieties;	96% Cabernet Sauvignon 4% Petit Verdot
GI;	100% Riverland South Australia