



## 2004 Cabernet Merlot

### Tasting Notes:

Cabernet and Merlot are ideal blending partners in our Mornington Peninsula vineyards. The 2004 vintage delivered terrific ripeness and high quality fruit. The nose shows typical dark berry and cassis aromas with cedary French oak and mulberry fruit. The palate is soft and round with a fine balance between intense flavour and fine tannin structure. Approachable as a young wine and already drinking well, a few years in the cellar will add further complexity.

### Viticulture:

The cabernet grapes are sourced from one of the oldest vineyards on the Peninsula. Planted in the 1950's the vineyard produces a minimal yield which intensifies the flavours and subtle tannins. The canopy is kept open to enable the grapes to have a prolonged ripening period not being harvested until well into May. The grapes are carefully hand picked and delivered to the winery within a couple of hours.

### Vinification:

The fruit is pressed upon receipt at the winery and fermented into special Seguin French oak barrels. Special yeasts are used to enhance the fruit characteristics and add complexity which result in balanced wine with good mouthfeel and weight. The wine is carefully managed through 11 months until it acquires a balanced finesse from ageing in the oak. After bottling the wine is rested for another six months until release.

