



VINTAGE INFORMATION REGION: New South Wales ALCOHOL: 14.36% PH: 3.41 ACIDITY: 6.85g/L RESIDUAL SUGAR: 3.8g/L

CELLAR SELECT

CABERNET MERLOT 2018

A range of wines that are exclusive to the Cellar Door in the Hunter Valley.

VINTAGE CONDITIONS

The fruit for this wine was sourced from our vineyards within the Limestone Coast, South Australia. The 2018 growing season was both dry and warm. These conditions resulted in very ripe fruit, and a wine with great depth of floral fruit flavours and aromas.

WINEMAKING

The 2018 vintage is one of the rare vintages we could harvest two different red varieties on the same day such that we could blend the crushed grapes together and conferment the grapes. This method of winemaking has the benefit of enabling a higher extraction of the various tannins from the skins and making a stronger wine overall. Gundagai is a cool climate growing area not far from the Snowy Mountains, and the Limestone Coast fruit was from Bordertown in SA not far from Coonawarra.

TASTING NOTES

Chocolate Cherry Eucalypt Mulberry coupled with lifted char coffee French oak

Ripe sweet fruit. A fuller style wine with fine grained tannins and a long finish. This concentrated wine has a warm alcohol derived mouth feel along with berry fruit flavours and a soft acidity.

