

miles from nowhere

margaret river

2010 Cabernet Merlot



tasting notes

Appellation: Margaret River
Varietals: 93% CABERNET SAUVIGNON:
7% MERLOT:
Alc/Vol.: 13.9%
Closure: Screwcap

Winemaking notes: The fruit for this wine comes from the Willyabrup sub-region in the heart of Margaret River. Individual batches of Cabernet and Merlot were crushed and subsequently fermented in a combination of sweeper arm and upright static fermenters. One of the cabernet batches underwent extended maceration to build the structure of this wine. Following Malo-lactic fermentation the wines were allowed to mature for twelve months in French oak. Individual batches were assessed and blended prior to the wine receiving a light fining prior to filtration and bottling.

Oak: 12 months.

Cellaring: Enjoy now or cellar for 5 years.

Appearance: Deep plum red with purple hues.

Nose: Lifted aromas of blackcurrent, mulberry, minty cassis, and spice. Cedary oak with a hint of sweet vanilla.

Palate: Fruits of the forest flavours, vanillan oak, fine smooth tannins with a warming soft and silky mouthfeel, with a lingering finish.

Food: Medium rare Scotch Fillet, on a bed of mash with spring fresh asparagus spears.

For more
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for all ordering,
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