

# 2018 Regional Selections Margaret River - Cabernet Merlot





## A NOTE FROM THE WINEMAKER

Dark fruits, vibrancy and firm tannins. What's not to love about this blend? It is truly a wine that brings to embodies balance and power.

#### **SEASON**

Cool weather and regular rain up until Christmas made a slow start to the season, setting up good ground moisture and vine health coming into summer. An extended dry, mild patch over January and February contributed to create excellent depth of flavour balanced with lively acidity.

#### WINEMAKING

This wine is from select vineyards in Margaret River, including Brindle Vineyard in Wilyabrup in the centre of the region. Bunches were destemmed and fermented in open fermenters with hand plunging and pump overs.

#### TASTING NOTE

Cabernet Merlot is a classic blend of two great varieties. The power and tannin from Cabernet Sauvignon overlaid with juicy red fruit characters from Merlot. This wine delivers both complexity and drinkability in one harmonious blend.

#### REGION

Lapped by the ocean on three sides, Margaret River region is about 280km south of Perth. It is one of the most reliable wine growing regions in Australia; seasons are warm and dry with cooling ocean breezes, providing a long ripening period particularly well-suited to Cabernet Sauvignon and Merlot vines. Margaret River's relative isolation protect this clean and unspoiled haven from pollution of all kinds. Nearly 100 kilometres long and around 27 kilometres wide, the region has unique mesoclimates and a diverse range of soils which ensure no two vineyards are quite the same. The first commercial vineyard in Margaret River was planted in the mid-1960s and the region now has more than 200 vignerons. It is a popular tourism destination and in addition to gourmet food and wine boasts beautiful beaches, reliable surf, excellent fishing, majestic forests, caves and whale watching.

# **Food Match**

Roast beef slow-roasted lamb aged Cheddar cheese.

## **Wine Style**

Powerful and Elegant Rich and Vibrant

## **Service**

TEMPERATURE 14-18°C

CELLAR POTENTIAL 2025