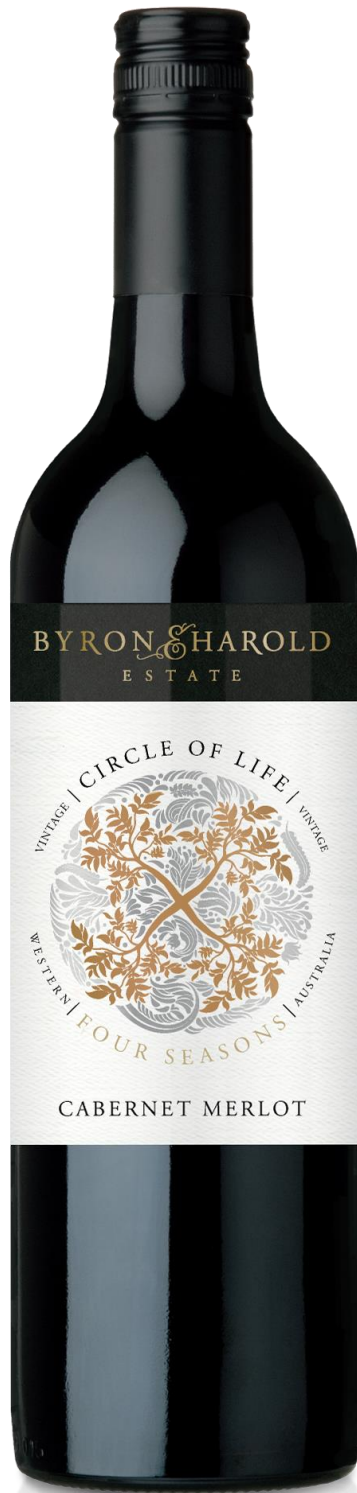




CIRCLE OF LIFE FOUR SEASONS

CABERNET MERLOT

WESTERN AUSTRALIA



COLOUR

Deep red with a cherry red hue.

NOSE

Lifted aromatics of violets, cherry, cassis, black tea & cardamon spice.

PALATE

A generous and dense palate with flavours of forest fruits, dark chocolate, bay leaf and biltong, with hints of dusty oak and a fine tannin structure leading to a long, savoury finish.

WINEMAKING

The 2018 Cabernet Sauvignon & Merlot were machine harvested separately then destemmed/crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. Maceration was not extended to prevent over extraction of tannin. The wine was pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after 10 months maturation.

FOOD PAIRING

Braised lamb and root vegetables.

VINTAGE NOTES

The 2018 vintage will go down as a classic, great all-round year. Flowering and fruit set were also exceptional giving solid yields across WA. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

QUICK NOTES

VINTAGE

2018

WINEMAKERS

Kate Morgan

GRAPE VARIETY

*Cabernet Sauvignon
Merlot*

BOTTLED

March 2019

GROWING AREA

Western Australia

ALC %/VOL

14.5 % v/v

TITRATABLE

ACIDITY

5.7 g/l

PH

3.52

CELLAR

POTENTIAL

4-6 years

OAK

French oak

MATURATION

10 months in French oak.