



CAB SAV MERLOT CAB FRANC

Varieties:

A blend of 66% Cabernet Sauvignon, 19% Merlot and 15% Cabernet Franc.

Vintage:

2013.

Appearance:

Deep cherry red.

Aroma:

Lifted aromas of blackcurrants, cranberries and toasty oak notes.

Palate:

A full bodied red with a rich palate of blackcurrant, fennel and juicy raspberry from the Merlot with long, medium grained tannins and subtle oak notes.

Food pairing:

Roast quail on a bed of pomegranate and cous cous with a red wine jus or beef tenderloin with blackberry jus.

Cellaring:

Enjoy now or until 2018.

Winemaking notes:

The fruit was carefully harvested as individual parcels from our vineyards and fermented in our open top fermenters. After fermentation, time was spent in hogsheads and puncheons to mature, with a mixture of old and new barrels used, both French and American.

Specifications:

Size: 750mL Alc/Vol: 15.9% Residual Sugar: 0g/L Titratable Acidity: 6.4g/L pH: 3.9

“The perfect union of these three varieties has resulted in our take on the Bordeaux blend. Soft and stylish with a bit of punch on the palate.”

Andrew Drumm, Winemaker