

Cabernet Merlot 2022



Product Code: CM22

Price: \$25.00

Short Description

Medium red black. Pretty nose of candied cherry with background currant, spice & cedary oak. Lovely medium bodied style with a spicy red fruit throughout with fresh hints of cola & mint, satiny oak tannins & bright acidity.

Description

Dry Grown Cabernet Merlot 2022

MOUNT BARKER WESTERN AUSTRALIA

TECHNICAL DETAILS

Alcohol 13.5%. a/v

TASTING NOTES

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cedary oak. Lovely medium bodied style with a spicy red fruit throughout with fresh hints of cola & mint, satiny oak tannins & bright acidity.

VINEYARD

Merlot Fruit sourced from our 40 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; Cabernet Sauvignon sourced from neighbouring vineyard. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravelly loams, Galafrey harvest their grapes from mid-March to late April depending on the season

VINTAGE COMMENTS

Vintage started 2 weeks later than previous years but in some ways like the old days. Leading up to vintage we had a wet winter/ spring but in summer we had some brutal heat waves and beastly easterly winds. The change of season came early and by April things are looking for very autumn with significant rainfalls. With average temperature of 22-14 degrees, we are reminded that this area and this season is all about slow ripening. Vineyard that are well prepared and seasoned winemakers of the area will fare well with long term experience of a wet season. Slow ripen patience and experience is key to 2022 vintage as will be strong winemaking skills to produce reds with depth of tannins. Whites will produce wines with great acidity and excellent for aging. Low alc reds but great colour and skins for flavour will prove popular early.

WINEMAKING

The dry, cool to mild climate of the Great Southern region will produce classic Cabernet Sauvignon and Merlot, wines with great depth of flavour and structure. We endeavour through meticulous fruit selection and wine production sympathetic to the vintage conditions to produce a classic well-made wine. Fruit is mechanically harvested ripe and brought into the winery under cool conditions. Pressed into tank and kept on skins for 10 days to allow for the best extractions of flavour and colour. Merlot has 20% whole bunch. Once finished fermentation small French oak integration and finished minimal filtration is given to allow the wine to be at full flavour and expression before bottling.