



HANDPICKED™  
WINES

## 2016 Collection Margaret River

### Cabernet Merlot

- Another excellent vintage
- From vineyards in Wilyabrup
- Classic blend



#### A NOTE FROM THE WINEMAKER

Cabernet and Merlot combine seamlessly in this rich and supple wine from Margaret River.

#### SEASON

The 2015/2016 season was relatively warm and vintage arrived a little earlier than usual, then was drawn out by rain and cooler weather.

Good rain over winter led into a warm and dry spring, encouraging good fruit set. Summer remained warm and dry until rain late in the season, quite heavy in some areas. Late-ripening crops such as Cabernet and Merlot benefitted from the more moderate conditions for a final period of slow ripening that produced fruit of intense flavour and palate heft. Another excellent season in Margs.

#### WINEMAKING

The fruit was picked in cool, dry conditions in late March-early April and vinified in open and closed static fermenters with hand plunging and pumping over. The wine was matured for 18 months in a mix of old and new French barriques from a selection of the best Bordeaux coopers. The varieties were vinified separately and blended before bottling; this wine is 65% Cabernet and 35% Merlot.

#### TASTING NOTE

The structure, nerve and cassis of Cabernet complemented by the plush fruits and supple texture of Merlot. A timeless blend that is classic Margaret River.

Aromas of blackberry, chocolate, bay leaf and cedar, with a full-bodied palate of rich dark fruits & loads of fine tannin.

#### REGION

Surrounded by ocean on three sides, Margaret River is one of the most reliable wine growing regions in Australia, seasons are consistently warm and dry with cooling ocean breezes, providing a long ripening period well-suited to Cabernet Sauvignon and Merlot vines.

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.

A relative newcomer to the international wine scene, Margaret River quickly established a reputation for distinctive and world-class Cabernet Merlot wines.

#### Food Match

Moroccan chickpea stew, venison, kangaroo fillet, beef pie, roasted lamb and winter vegetables, aged hard cheeses.

#### Wine Style

Rich & Generous  
Textured & Savoury

#### Service

TEMPERATURE  
13-18°C

#### CELLAR POTENTIAL

2030+

