

Winemaker's Notes

2005 CABERNET SAUVIGNON MERLOT

100% Tasmanian Wine

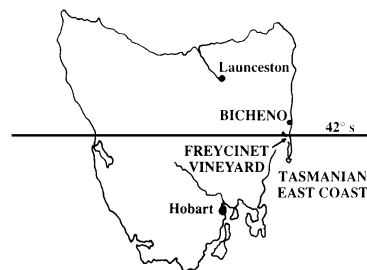
Winemaker's Comments

Fully ripened Cabernet Sauvignon (60%) and Merlot (40%) from a slightly cooler growing season has produced a medium bodied style with plenty of cool climate charm and elegance.

Featuring on the nose are spicy, leafy, cassis and plum aromas with gorgeous mocha/cedar perfume. The palate is smooth and harmonious combining juicy, sweet black currant and spicy berry flavours with cedary oak complexity and soft savoury tannins derived from 18 months maturation in French oak casks.

Perfect accompaniment to a wide range of medium flavoured dishes.

Winemaker: Claudio Radenti



2005 Freycinet Cabernet/Merlot

Season 2005 was one of the classic years in Tasmania. Conditions were mostly cool to warm with plenty of sun and enough rain at the right times. Moderate crops were ripened with ease by strong healthy leaf canopies. Fully ripe Cabernet sauvignon (brix 26 ; ph 3.65 ; TA 5.0 g/l) was hand harvested on 4th May along with Merlot (brix 26 ; ph 3.5 ; TA 6.5 g/l). Both varieties were co- fermented in a rotary fermenter with temperatures peaking at 32 degrees C. After 7 days the wine was pressed and matured in tight grain French oak barriques for 18 months.

A number of similarities between the Bordeaux region and distinguished Tasmanian sites can be drawn . The coolness of both climates lends itself to more restrained, fine grained elegant wines than the bigger juicier styles from warmer Australian regions. As in Bordeaux the best vintages hail from the warmer seasons.

Blended from 65% Cabernet and 35% Merlot the wine has a medium to deep red colour. The aroma / bouquet reveals a mixture of berries ,herbs, black olives and cedar perfume. The vibrant palate is firm but elegant. Concentrated liqueur cherries and black currant fruits are backed with sweet cedar/oak characters, some Cabernet leafiness and robust trademark tannins. The finish is lightly dry, savoury and long.

The fruit sweetness and tight knit structure of the wine makes it a perfect partner to rich, strong flavoured dishes and cheeses. Decanting and providing plenty of breathing is recommended to bring out extra nuances of flavour & complexity. Beautiful cigar box perfume and extra mellowness will develop with careful cellaring over 20 years.