



# 2007 Pitchfork Cabernet Merlot

<i>VINTAGE:</i>	2007
<i>GROWING REGION:</i>	Margaret River
<i>VARIETY:</i>	Cabernet Sauvignon 80% Merlot 20%
<i>ALCOHOL:</i>	13.5 per cent

*VINTAGE:* 2007 will be regarded as a very good year with perfect spring conditions; clear skies, warm temperatures with uniform budburst and good flowering. Crop loads were very light – in many cases half than normal, this very light crop load combined with good ripening conditions led to one of the earliest harvest on record with most varieties reaching optimum ripeness in Margaret River some 2 weeks earlier than normal. A light crop with good sunlight meant that the vines had plenty of energy to produce goodies for the grapes; flavour and colour abound across all varieties.

*WINEMAKING:* This traditional blend of the two classic grape varieties is designed to produce a wine with a complete palate profile. Cabernet Sauvignon is the structurally strongest variety with good flavour in the early and late part of the taste spectrum backed up by fine tannin. Merlot has less flavour persistence than Cabernet Sauvignon but has wonderful mid palate fleshiness giving a sweet fruit centre to the wine. The grapes were sourced from Margaret River; the premier grape producing region of Western Australia. Fermentation in open topped vessels with traditional pump over cap management produced a wine with loads of fruit flavours and background tannin providing structure without astringency. Maturation in French oak barriques for 10 months adds further complexity and structure without dominating the fruit.

*COLOUR:* Vibrant youthful red hues of good depth.

*NOSE:* Ripe berry fruits with chocolate mint characters typical of Margaret River Cabernet Sauvignon.

*PALATE:* Good concentration of ripe sweet berry fruits with impressive mid palate fleshiness. Soft round palate profile with ripe tannin at finish.

