



2008 Pitchfork Cabernet Merlot

<i>VINTAGE:</i>	2008
<i>GROWING REGION:</i>	Margaret River
<i>VARIETY:</i>	Cabernet Sauvignon 80% Merlot 20%
<i>ALCOHOL:</i>	14.3 per cent



VINTAGE: Margaret River experienced a mild, even and relatively stress free 2008 vintage. Coming off a wet winter the ground was well hydrated for the start of spring. The weather throughout spring and summer was excellent with generally mild temperatures and good sunshine – great grape growing conditions. The best performer of the vintage was undoubtedly Cabernet Sauvignon with the even mild season allowing great colour and flavour development. The early indications are that 2008 will be a top year for Margaret River Cabernet Sauvignon and Cabernet blends.

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.