

2006 PITCHFORK CABERNET MERLOT

VINTAGE	2006
VARIETIES	Cabernet Sauvignon 80% Merlot 20%
GROWING REGION	Margaret River
ALCOHOL	13.5 per cent

VINTAGE

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.

WINEMAKING

Both Shiraz and Tempranillo were de-stemmed and fermented separately in open vessels with extensive pump over cap management to aid colour and flavour extraction as well as optimize the tannin development. The wines were pressed off skins and matured in French oak barriques, approximately one third new oak with the balance one and two year old. After 15 months in barrel the wines were blended according to taste.

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.



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