

tasting notes



CABERNET MERLOT

GRAPE VARIETY	55% Cabernet Sauvignon, 33% Merlot, 3% Shiraz 5% Malbec, 4% Petit Verdot
VINTAGE	2006
OAK MATURATION	100% of the wine saged in French Oak Barriques (15%new) for 18 months
TYPICAL ANALYSIS	13.5% Alc/Vol
RELEASE DATE	July 2008
PAK DRINKING	Already well intergratred the wine is ready for early drinking however it has the structure and concnertration to benifit from 7-10 years cellaring.
FOOD MATCHES	Meat dishes, saucy pastas and cheeses

COLOUR	Medium Red
BOUQUET	Leafy eucalypt and bell pepper lead the way with cinnamon, cola, beetroot and some attractive cedary oak behind.
PALATE	Begins with delicious mulberry/plum flavours. The french oak brings fruitcake and tobacco characters as the wine progresses. A dusty morish finish.

winemaker comments

VITICULTURE Sourced from neighbouring properties in the northern sub-region of Margaret River (Yallingup). Meticulous management of bud numbers and shoot thinning, continues to ensure a balanced canopy and full fruit ripeness. In the cooler and some what challenging 2006 vinatge having the extra protection & warmth of the Northern vineyards was a blessing. Particular attention is paid to sourcing fruit from the well regarded gravelly soils of Margaret River.

WINEMAKING Each parcel of fruit was gently crushed into small open fermenters with traditional heading down boards where fermentation was carried out under strictly controlled temperature conditions. Gentle extraction (a Forester style) was achieved by daily draining of wine away from skins and returning back over. The wine was pressed to tank where 100% was sent to new and older French oak barriques to complete the primary and malo-lactic ferment.

STORAGE / BOTTLING After 18 months ageing, suitable oaked and tank portions of wine were meticulously blended to achieve this modern Margaret River style. Bottled in a premium claret bottle using a screwcap closure. This closure will ensure the wine retains its youthfulness and fruit integrity. This medium bodied wine should be enjoyed with darker meats, robust sauces and rich cheeses.

Hand crafted by (WINEMAKER/VIGNERON) Kevin McKay




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