

# CABERNET MERLOT

tasting notes



GRAPE VARIETY	58% Cabernet Sauvignon, 38% Merlot, 3% Petit Verdot, 1% Malbec, 1% Cabernet Franc
VINTAGE	2008
OAK MATURATION	100% of the wine is aged in French oak barriques (15% new) for 20 months
ALCOHOL	13.5% Alc/Vol
RELEASE DATE	July 2010
PEAK DRINKING	Already well integrated the wine is ready for early drinking however it has the structure and concentration to benefit from 5-8 years cellaring
FOOD MATCHES	Meat dishes, saucy pastas and cheeses

COLOUR	Very dark purple / violet
AROMA	Initially leafy/dusty Margaret River Cabernet dominates with some sweet earth complexity from Merlot and a touch of perfume from the lesser varieties. After breathing there is a considerable increase in black and blue fruits and soft mocha oak.
PALATE	Shows classic Cabernet led structure and associated drying tannin with some dark berry fruit and black olive leading the flavour profile. The palate builds with a touch of minerality through the middle and then a long fine finish that delivers a lingering current and fruitcake flavours.

winemaker comments

## VITICULTURE

Fruit is sourced from neighbouring properties in the most 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. The summer of 2007/2008 was as close to ideal ripening conditions as Margaret River experiences. Not as warm or early as the previous year the fruit was harvested at closer to typical dates. This allowed a few extra weeks for complete tannin development in the skins and seeds of Cabernet Sauvignon in particular. Varieties came off in an orderly manner and the winery staff were treated to a 'text book' vintage.

## WINEMAKING

Each parcel of fruit was gently crushed into small open fermenters with traditional heading down boards where fermentation was carried out under strict temperature controlled conditions. Gentle extraction (a Forester Estate 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 20 months of ageing, the wine was carefully blended to achieve this friendly Margaret River style. Bottled in a premium claret bottle using a screwcap closure. This closure will ensure the wine retains its youth and fruit integrity.



  
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t (08) 9755 2788  
f (08) 9755 2766  
e info@foresterestate.com.au  
w www.foresterestate.com.au

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