



## 2008 Kite Runner Cabernet Sauvignon Merlot

Varieties

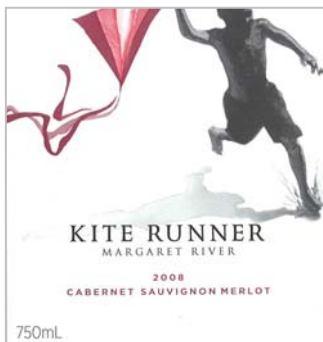
Cabernet Sauvignon

Merlot

Cabernet Franc

Region

Margaret River



### Technical Notes

A blend of the classic Bordeaux varieties of Cabernet Sauvignon, Merlot, and a small portion of Cabernet Franc, all sourced from the Margaret River region. Cabernet Sauvignon provides trademark blackberry/blackcurrant fruit flavours, along with a robust structure and long fine tannins derived from extended maceration. Merlot brings wonderful mid palate plushness and gives a sweet fruit centre and an attractive roundness to the wine. The Cabernet Franc contributes a hint of aromatic floral character to the nose as well as contributing to the flavour early in the palate profile.

Fruit was predominantly sourced from the more northern subregions of Margaret River; the Wilyabrup & Yallingup subregions. Fermentation took place in a mix of open top and closed static fermenters, with some parcels having extended skin macerating time in order to build the layered tannin profiles necessary for powerful Cabernet blends. Traditional pump over cap management produced a wine with ample 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.

### Tasting Notes

The 2008 Kite Runner Cabernet Merlot is an outstanding example of a classic cabernet blend from yet another fantastic vintage in the Margaret River region. The nose provides powerful and intense blackberry, mulberry, fruit characters along with underlying black olive, and tomato leaf notes, indicative to the cabernets from this region. The palate exhibits wonderful fruit sweetness and power extending through the entire palate into a long, refined finish. Blackcurrant, generous plum fleshiness and roasted cherry tomatoes can be seen along with layers of herbal, sage and bay leaf complexity. Ripe, dusty, refined tannins along with a restrained acid backbone provides excellent structural elements and complements the plush fruit to ensure an excellently refined, balanced and generous wine.

### Cellaring

The wine will benefit from 6 to 8 months maturation to allow the fruit to emerge; secondary characters will develop over a 2 to 5 year period.

