

2007 Mad Bay Cabernet Merlot Cabernet Franc

Varieties

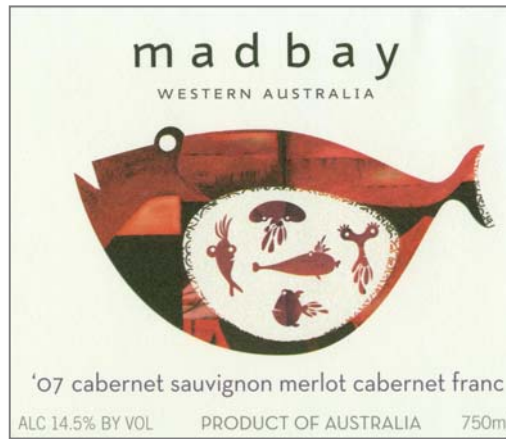
73% Cabernet Sauvignon

16 % Merlot

11% Cabernet Franc

Region

Great Southern/
Margaret River/
Geographe



Technical Notes

This traditional blend of three 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. Cabernet Franc is highly aromatic providing a very attractive addition to the bouquet as well as contributing to the flavour early in the palate profile.

The grapes were sourced from Great Southern, Margaret River and the Geographe region of WA; three grape producing regions of Western Australia both of which are noted especially for the quality of the Cabernet family of grapes. 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.

Tasting Notes

The 2007 Mad Bay Cabernet Merlot is a brilliant dark cherry red of great density. The nose displays aromatic berry fruits typical of the Cabernet family of grape varieties with blackberry, mulberry and chocolaty characters. The palate is rich and ripe with sweet berry fruits and well balanced acid and oak. The oak and tannin are seamless components in the 2007 Mad Bay Cabernet Merlot which displays a soft and generous finish with ripe powdery tannins.

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.