

WEST CAPE HOWE



WESTERN AUSTRALIA

WEST CAPE HOWE 2006 CABERNET MERLOT

Vintage Description

The 2006 summer and autumn were one of the coolest on record in Southern Western Australia. The long, cool ripening period meant the fruit was picked with great intensity of flavour.

Winemaking Information

The fruit was harvested and crushed with minimal sulphur. Acid and pH adjustments were made prior to fermentation and the juice was then inoculated with clean fermenting yeast. The ferment was pumped over twice daily for 10 days of fermentation.

The material was then pressed out with the pressings and free run portions combined. Malo-lactic fermentation was induced and completed in tank prior to racking into oak barriques. The wine was matured for 16 months in new, one and two year old French and American barriques. The wine was given a light fining treatment and coarse filtration.

FRUIT SOURCE:	Great Southern 56%, Geographe 32% , Blackwood Valley 12%			
BLEND:	65% Cabernet Sauvignon, 35% Merlot			
FRUIT MATURITY:	13.4 Bé			
WINE SPECIFICATIONS:	pH:	3.37	TSO2:	88mgL ⁻¹
	T.A.:	7.0gL ⁻¹	ALC:	13.8%
	FSO2:	33.0mgL ⁻¹	Residual Sugar:	0.38gL ⁻¹

Tasting Notes

COLOUR:	Deep magenta red with a medium purple hue.
AROMA:	Licorice abounds on the nose with a subtle hint of oak
PALATE:	The licorice follows on from the nose and combines with soft berries and a just a hint of subtle oak. The mid palate is medium bodied and the finish is soft and lasts in the mouth
CELLAR POTENTIAL:	Drink now – 4 years.



WEST CAPE HOWE WINES

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