



singlefile estate

2008 cabernet merlot

the pleasure

A mid to deep red colour, this wine is redolent of blackberries and herbal characters with a middle weight palate of anise, earthiness, dusty tannins and neatly-woven oak. An easy-drinking, well-balanced red wine that is delightful with a leg of lamb sprigged with rosemary and garlic.

the colour

Mid to deep red colour.

the aroma

Blackberry and garden herbs.

the palate

Medium weight, anise spice, earthiness, dusty tannins and balanced oak.

the food pairing

Leg of lamb sprigged with rosemary and garlic.

the cellaring

Medium term, now to 2015.

the viticulturalist's notes

Although labour intensive, hand pruning and a split canopy/vertical shoot management is utilised in the vineyards which allows for more air flow and light penetration in a cool growing region where vine growth is normally very vigorous. Grapes are harvested at the coolest part of the night and are crushed and in tank within two hours of picking.

the winemakers' notes

Several parcels of cabernet sauvignon and merlot were harvested and were kept separate and crushed and moved to different sized tanks. The must was inoculated with yeast 796 and pumped over twice a day to enable colour and tannin extraction and to homogenise the must. The different fermentations were carried out in 14 days. After fermentation the parcels were pressed and the clear wine was pumped into new and one year old French barrels. The wines underwent malolactic fermentation and several rackings over a 12 month period before being transferred out of barrel.

the vintage

The 2008 vintage was as close to perfect as we have had in many years in the Great Southern region. The days were warm and dry and the nights were cool, offering optimum conditions for ripening grapes.

Winter was unusually dry and cold spring weather in October reduced cropping levels which resulted in higher fruit quality.

A kind spring and early summer allowed for even and clean fruit development.

the region

Fruit is sourced from a mature single vineyard in the cool climate sub-region of Denmark in the Great Southern.

the details

Variety	Cabernet Sauvignon 65% Merlot 35%
Winemaker	Brenden Smith, Coby Ladwig
Harvested	15th March, 4th April, 7th April, 2008
Alc/Vol	13.5%
Total Acid	7.0g/l

