

AMELIA PARK

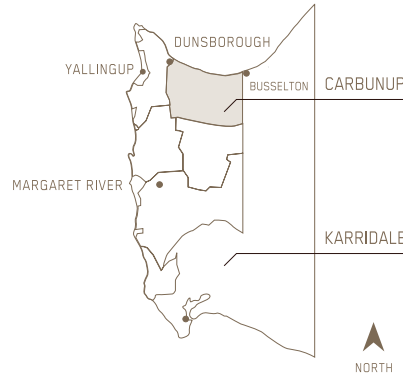
[WINES]



2009 AMELIA PARK CABERNET MERLOT

Varieties Cabernet Sauvignon, Merlot, Malbec

Region Margaret River



Vineyards Carbinup in the north of Margaret River is sourced for its richness and robust fruit flavours, consistency of ripening fruit and solid tannin profiles. Karridale, being one of the most southern areas of the Margaret River Region, has a slower ripening period, which delivers subtle elegant flavours and tannins.

Season The 2008/2009 growing season started with slow flowering and fruit set due to cool conditions during the spring months, but a little TLC in the vineyard plus dry warm conditions through the summer months resulted in excellent ripening of flavours, tannins and intensely coloured wine

Harvest Date March/April 2009.

Winemaking To take advantage of cool conditions, we undertake a combination of hand picking and machine harvesting at night. The parcels of fruit are crushed and destemmed to static or open fermenters. Primary ferments are held at 18-20 degrees with considerable effort put into working the juice through the skins and getting air in during the first half of ferment. During the second stage of the ferment we reduce pumpovers to retain colour intensity and reduce tannin extraction. Post primary ferment all parcels are pressed off skins and then kept separately in a combination of French hogshead and barrique barrels to complete their secondary ferment. Each parcel is matured in barrel for 12 months before being blended prior to bottling.

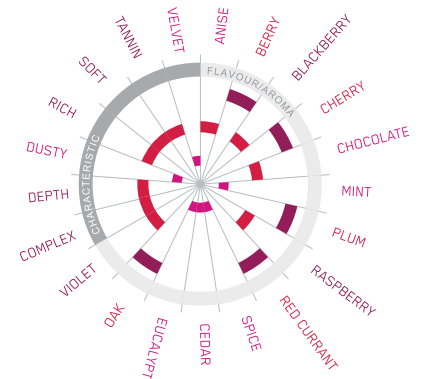
Analysis: Alcohol: 14.5% TA 6.5g/l pH 3.6

Bottling Date April 2010

Closure Screwcap

Cellaring 5-10 years

Tasting Notes Due to the excellent ripening period the wine is displaying dark berry fruits of blackcurrants, violets and anise. With the help of 12 months maturation in French oak barrels the wine has a soft elegant palate of plums, dark cherries and soft fine tannins.



■ DOMINANT
■ MODERATE
■ SUBTLE (HINT)

Tasting Wheel

Tradition. Craft. Quality.