

Geoff Merrill Wines



Reserve Cabernet Sauvignon 2011

THE NAME

"A selection of our finest barrels from the vintage are selected for our Reserve range and given additional maturation in oak prior to bottling and cellaring." - Geoff Merrill

VINTAGE INFORMATION

The lead up to the vintage was actually very good. Soaking rains in winter and into spring and mild temperatures in early summer meant a nice slow accumulation of flavours which we managed to capture in the fruit.

The fact is that most wineries released the 2011 vintage too young not allowing these more delicate wines to develop. This 2011 with 6 years maturation is more elegant and European in style. A pleasant surprise which will further bottle age.

WINEMAKERS NOTES

The colour is a dark brick red with garnet hues and great density. Delicate earthy spices on the aroma come forward first, paving the way for leather, soy and chocolate notes. Bright herbaceous berry fruits peek through the complexity eluding to the development still to come.

The palate is fine and bright displaying the strengths of Coonawarra. Red berries, tomato leaf and leafy herbs are complemented by well integrated oak spice and nutty notes. Fine chocolate tannins and mid palate weight courtesy of McLaren Vale completes this most Cabernet of Cabernets.

"Will pair beautifully with roast beef, BBQ and strong hard cheeses, especially cheddar."

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Cabernet Sauvignon

Oak Treatment: 36 months in French and American oak.

Region: McLaren Vale 80% / Coonawarra 20%

Harvest Date: March 2011

Alc: 14.5%, **pH:** 3.38, **TA:** 7.6 g/L, **RS:** 2.9 g/L