

Geoff Merrill Wines



Reserve Cabernet Sauvignon 2012

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

More vigorous canopy growth during bud development in 2011, ensured fewer bunches per vine and lighter bunch weights for the 2012 vintage effectively dropping yield rates 35 - 50%.

Immediately following the high temperatures was some cool weather and a rain event which slowed down ripening and allowed the vintage to progress at a good rate. Overall 2012 was considered to be an outstanding vintage.

WINEMAKERS NOTES

The colour is a rich dark red with ruby hues. On first opening, the light fresh herbaceous Cabernet notes come forward. Looking deeper, a strong green capsicum spice backs up the warmer savoury meaty notes, complex oak characters and blueberry fruits on display.

The palate gently builds after the first glass into a very well structured and strongly flavoured muscular wine. Dark fruits, ripe firm tannin and ample acidity blend seamlessly with the integrated oak flavour and structure completing this great example of a top end Cabernet.

"By all means open it now but the rewards will come with patience. Best drinking from 2022 to 2032. Pair it with rare dry aged Angus beef, mushroom risotto, roast lamb with garlic and rosemary, a gourmet beef burger and finish with a nice hard cheese."

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Cabernet Sauvignon

Oak Treatment: 34 months in French and American oak hogsheads.

Region: Coonawarra 60% / McLaren Vale 40%

Harvest Date: March 2012

Alc: 14.5%, **pH:** 3.27, **TA:** 7.8 g/L, **RS:** 0.7 g/L