



# GRAPE-TO-GLASS

wines worth sharing

## Geoff Merrill 'Reserve' Cabernet Sauvignon 2011

<b>Grape Varietal:</b>	100% Cabernet Sauvignon
<b>Growing Region:</b>	McLaren Vale & Coonawarra - Australia
<b>Winemakers:</b>	Geoff Merrill & Scott Heidrich



The last time I caught up with Scott Heidrich (senior winemaker) at the Geoff Merrill winery in McLaren Vale. We visited several of the key vineyard sites and then looked at a number of ageing barrel components which were to be tasted and chosen for their reserve Cabernet Sauvignon. Only the best barrels of the vintage are selected for their reserve label wines and given additional time in oak barrel prior to being bottled.

2011 growing season was a challenge from start to finish, but from all of this the vines showed their depth of character and endurance to produce complex fruit. This cuvee is a blend of 80% McLaren Vale fruit and the remainder sourced for the Coonawarra. Due to the seasonal challenges many wineries released their 2011 vintage too young, not allowing these delicately layered wines to bind and elaborate. This 2011 has had approximately 3 years in a mixture of French and American oak and a total of 6 years maturation. The result expresses a more elegant European style than previous vintages. A gratifying expression that will reveal itself with no sensory distractions.

In your glass you will be greeted by a deep red colour with garnet hues. On the nose you have violets and earthy spice aromas which come forward first, leading into mint-chocolate, cedar and toasty vanilla notes.

The palate is vibrant and upbeat showcasing bright berry fruits tied nicely tighter by seamless oak giving mouth-feel complexity and silky defined tannins that lend well to further short term development.

The strength of the Coonawarra fruit plays a key part in the balance of this wine. The rich fruits, chocolate, leafy herbs and fruit acidity give balance and complement the integrated oak spice characters. The wine delivers a refined and lingering experience thanks to the well-defined integrated tannins and a clean, dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2011 Geoff Merrill 'Reserve' Cabernet has 14.5% Alc./vol. Decant for 25-30 minutes, and serve in a generous glass at 16°-18°C.

### Cellaring Potential:

With soft decanting, drinking well now; and will aged well for another 4 - 5 years.

### Food Pairing Suggestions:

Perfect wine pairing with prime red meat dishes served with a wine-jus, rich pasta dishes, earthy vegetarian cuisine and aged, hard cheeses - *enjoy.*



***A complex Cabernet with a depth of character and defined elegance.***