



GRAPE-TO-GLASS

wines worth sharing

Geoff Merrill 'Reserve' Cabernet Sauvignon 2013

Grape Varietal: 100% Cabernet Sauvignon
Growing Regions: McLaren Vale & Coonawarra - South Australia
Owner & Senior Winemaker: Geoff Merrill & Scott Heidrich



The 2013 growing season in both the McLaren Vale and the Coonawarra started out well, with the summer giving way to high temperatures and virtually no rain in January and February. Resulting in relatively low yields though very good fruit quality with the red grapes having excellent colour and flavour.

After vinification and approximately 14 months, Geoff and Scott carried out a blind tasting to select the barrels from their Coonawarra and McLaren Vale vineyards that made the grade for their 'Reserve' Cabernet Sauvignon. These barrels are blended and returned to a mix of 85% new and used American and French oak hogsheads for additional maturation, and then typically aged for another 4-5 years prior to bottling.

This particular cuvee is a blend of 53% McLaren Vale fruit and the remainder sourced for the Coonawarra. This 2013 has had nearly 3 years in French and American oak and a total of 7 years maturation. The result expressing a complex textural style in sync with previous quintessential vintages. A generous expression that will stand confidently the test of time.

In your glass you will be greeted by a deep red colour with a softening garnet hue. On the engaging aroma you instantly recognize this wonderful varietal, displaying mint chocolate, wild violets, dried herbs, small dark berry fruits, and a note of tobacco leaf. The complex, well-structured palate is surrounded by sturdy tannins and fine-grained oak - but all are in measure with the generous dark fruit flavours and engaging texture.

Even with some time now under its belt, the palate is still youthful due to balanced fruit acidity, resulting in a classic tension giving it both the ability to reward your senses now and in the future. The wine delivers a refined experience thanks to respectful winemaking and a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2013 Geoff Merrill 'Reserve' Cabernet Sauvignon has 14.5% Alc./vol. Gently decant for 30-40 minutes, and serve in a generously shaped wine glass at 16° - 18°C.

Cellaring Potential:

With respectful decanting, drinking now; and will aged nicely for another 7 - 9 years.

Food Pairing Suggestions:

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

A character filled Cabernet Sauvignon with a modest touch of sophistication.

