



Oenologists and Viticulturists

2009 Preservative Free Cabernet Melrot

Tasting notes

The wine's colour is deep red with a purple edge.

On the nose flavours of mulberries, mint and spice combine with well integrated oak. The palate is full with firm fine tannins that linger while finishing with flavours of ripe berries and cedar.

Winemakers notes

The fruit used to make this wine was sourced from the Temple Bruer's Certified Organic vineyard. Harvesting commenced from mid to late March 2009. The fruit was fermented in separate parcels, the time of pressing was decided by sensory appraisal during fermentation. Malolactic fermentation was encouraged and at its completion the wine was carefully racked to avoid oxidation. French oak was principally used in the creation of this wine. At bottling the wine was filtered to ensure long lived quality.

Technical details

Variety:	Cab Sauv. 55%, Merlot 33%, Cab Franc 12%
Region:	Langhorne Creek, SA
Production:	3300 cases
Alcoholic strength:	13.5% v/v
pH	3.44
TA	6.1g/L
RS (glucose & fructose)	0.43g/L
Free/total SO ₂ at bottling:	0/0 mg/L
Produced without using animal products – vegan friendly	