

TRENTHAM

2007 Cabernet Sauvignon Merlot

The Grape

Cabernet Sauvignon and Merlot are the classic varieties of Bordeaux where the famous Château's have grown them for hundreds of years. Traditionally Cabernet Sauvignon provides a blend with structure and tannin while Merlot gives softness and warmth. The Merlot grapes ripen before the Cabernet Sauvignon, generally by 1-2 weeks depending on the vineyard.

The Harvest

With the mild 2007 vintage, both varieties were harvested in mid March when the fruit's baume ranged from 13.5° to 14.0°. The grapes were machine harvested and transferred immediately to the winery.

The Winemaking

Following harvesting the grapes were de-stemmed, crushed and placed in stainless steel fermenters – both varieties were kept separate. Fermentation on skins lasted 6-8 days with twice daily pump-overs. The wine was then separated from the skins, the skins pressed and different varieties transferred to American and French oak for maturation. During winter 2009 the wines were re-vatted, blended and bottled. The final blend comprised 70% Cabernet Sauvignon and 30% Merlot.

The Wine

The 2007 vintage has produced some outstanding reds and this blend is no exception. The wine displays ripe berry fruits with a touch of sweet mocca oak. The palate is full and dry finishing with firm fine grained tannins.

Analysis:	Alcohol:	14.5%
	Acid:	5.7 g/L
	pH:	3.56
	Sweetness:	Dry

The Food

This particular blend compliments many foods but goes particularly well with lamb, pasta, beef, steak or casseroles.

The Cellar

Will develop beautifully with 3-5 years in the bottle. Ideal for drinking over the next few years.

