

TRENTHAM

2009 Cabernet Sauvignon Merlot

The Grape

Cabernet Sauvignon and merlot are the classic varieties of Bordeaux. In the Cabernet Merlot blend, Cabernet Sauvignon provides structure and tannin where the Merlot gives softness and warmth. The Merlot grapes ripen before the Cabernet Sauvignon, generally by 1 -2 weeks depending on the vineyard.

The Harvest

2009 was challenging with drought conditions prevailing, coupled with some very warm weather, so the ripening environment was not ideal. Despite these tough environment conditions, the fruit was still of a great quality and the grapes had a diverse range of natural fruit flavours.

The Winemaking

The Cabernet Sauvignon and Merlot grapes were kept separate initially but similar winemaking techniques were used for both varieties. The grapes were harvested between 13.5 and 14°Be. Following harvest, the grapes were crushed into stainless steel fermentation tanks and fermented with a specially selected yeast strain. Fermentation occurred for 6 - 8 days with pump-overs twice daily. After fermentation the wine was pressed onto French and American oak for maturation. During September 2010 the final blend was selected, blended, stabilised and clarified prior to bottling.

The Wine

The Cabernet Merlot blend is rich and soft with good structure. A complex palate consisting of blackcurrant, plum, licorice, spice and mocha is complimented with a smooth silky finish.

Analysis:	Alcohol:	13.5%
	Acid:	6.5 g/L
	pH:	3.49
	Sweetness:	Dry

The Food & The Cellar

This wine will be delicious when partnered with grilled red meat, saucy pastas and strong cheeses. Enjoy now and until 2013.

