

2014 Basket Pressed Cabernet Merlot

RRP - \$32

This vintage saw a reconfiguration of the final blend with 58% Cabernet Sauvignon, 30% Merlot and the introduction of 12% Malbec. All the fruit was handpicked on different dates from three blocks that were all planted in 1999. The berries were sorted, crushed and destemmed, and then inoculated for fermentation in 1000 litre open fermenters, with regular pigeage. Extended maceration occurred over a period of 28 days for the Cabernet portion of this wine. The wine was gently pressed off using our traditional manually operated basket press, and then racked to French barriques for 18 months of maturation prior to bottling, which occurred in January 2016. Our Cabernet from this younger block is exceptionally bright and vibrant, and perfectly complements the Merlot's plush cherry and plum characters with notes of juicy dark berry fruit and a subtle hint of bay leaf. This is probably the most refined and elegant Cabernet Merlot blend we have bottled to date. With its juicy fruit, the supple yet firm tannins and a seductive finish this wine is drinking beautifully now, but it will also reward cellaring for up to 10 years.

New Release

Past Vintage Ratings

2013 94/100 James Halliday

2012 Campbell Mattinson 93/100 Points

2014 Vintage

Early winter chilling with above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy and an even budburst with steady uniform vine growth. Even warm temperatures and south easterly breezes introduced the summer weather pattern in early December, setting the vines up for the all-important ripening period. With only 11.5mm of rain falling over December, January and February, it was one of the best and driest preludes to vintage in Margaret River and consequently harvest commenced earlier than most years. The whites were harvested over February with the reds following and continuing into March. Overall the 2014 vintage was warm and dry with cool evenings enabling the fruit to ripen consistently and retain excellent natural acidity and freshness. Baumés at harvest were generally lower than in previous years with the fruit displaying bright and vibrant flavours with great varietal expression.