TASTING NOTE

Geelee - Corporate

2007 Cabernet Merlot

Regional Source

A multi-regional blend from various vineyards in South Eastern Australia.

Vintage Conditions

Spring supported good flowering and there were no frosts. Veraison was followed by warm, dry summer and little intervention was required to defend the vines. Harvest was normal and the grapes were brought in with optimal ripeness.

Vinification

The grapes were fermented using imported and local yeasts after a pre-fermentation soak. An oak regime was used to soften and enhance the flavours.

Winemaker Comments

Colour

Deep terracotta red.

Nose

Dark cherry and plum fruit dominate the nose, accompanied by mocha and vanilla.

Palate

It's all meat and cherry, plum and soy flavours with festive doses of oak-provided vanilla.

Wine Analysis

Alcohol	14.0%
Acidity	5.90 g/l
pH	3.59
RS	6 g/l

Peak Drinking

Will reward cellaring in the 2014 - 2024. Enjoy anytime.

Food Matches

Match with stir-fry beef in a spicy sauce.

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