



# Rosemount Estate

## Cabernet Merlot 2002

The blending of Cabernet Sauvignon with Merlot is one of the world's classic varietal combinations. Perhaps most famously embraced in the Medoc region of Bordeaux it is also common in Australia, California and other New World wine producing countries.

The classic blackcurrant flavours of Cabernet Sauvignon, with its telltale bramble leaf aromas, contrast perfectly with the rich, plummy fruit of Merlot to form a delicious wine of distinction and style. This wine combines 60% Cabernet Sauvignon and 40% Merlot, giving clear, identifiable varietal characters from both sides of the blend.

### Regional Source

The fruit is sourced from vineyards across South Australia and Victoria.

### Vintage Conditions

The 2002 Vintage throughout the majority of South Eastern Australia was characterized by cool conditions in Spring and Summer. A warm, dry Autumn followed that ensured the grapes reached an optimum ripeness. The long ripening period and cool temperatures ensured a crop was harvested with great character and persistent flavours.

### Grape Variety

Cabernet Sauvignon, Merlot

### Maturation

Each variety was treated separately with a 4 day pre-fermentation maceration and 50% whole berry inclusion in the ferment to reduce tannin levels. Fermentation was finished off-skins in temperature controlled stainless steel tanks.

## Winemaker Comments: Andrew Koerner



### Colour

Dark plum with vibrant purple hues.



### Nose

The nose is fruit driven and lifted with aromas spanning blackcurrant and plum through to red cherry and spice.



### Palate

The Cabernet Sauvignon lends rich blackcurrant fruit, savoury complexity and structure, while the Merlot provides a ripe mid-palate and a velvety, plummy softness to the finish.

### Wine Analysis

#### Last Tasted

1 Oct 2002

#### Peak Drinking

Now - 2004

#### Food Matches

Ideally suited to Pasta, Lamb, Beef

