



## 2010 Cabernet Merlot McLaren Vale

*Cabernet Sauvignon is one of the world's most famous red wine grape varieties, as evidenced by its dominance in vineyards throughout the world's winemaking regions. Its origins lie in Bordeaux, France where sporadic plantings of both Cabernet Franc and Sauvignon Blanc allowed for mutation to create this variety. Setting Cabernet Sauvignon apart from many other red wine varieties is the distinctive smell and taste of the wine produced. Small and thick skinned, Cabernet Sauvignon berries provide a high skin to juice ratio making wines of powerful colour and bouquet with a strong tannin structure. They are also distinguished by their ability to age gracefully over many years.*

*Traditionally Cabernet Sauvignon has been blended with small amounts of other varieties such as Merlot, Cabernet Franc and Petit Verdot to suit the requirements of the vintage. These varieties can improve the mouth feel of the wine by contributing softness, adding to the tannin profile or filling out the middle palate.*

*As a late ripening variety cool to warm climates are preferred to ensure full ripeness of the grapes while avoiding over-ripening which can occur in hot climates. With its warm climate offset by cooling sea breezes, McLaren Vale has proven to be a noteworthy producer of premium Cabernet Sauvignon.*

*A blend of 85% Cabernet Sauvignon and 15% Merlot, this wine's appearance is brilliant with dark brick red hues. The nose is beautifully fragrant and complex with herbaceous, cinnamon, dusty and rhubarb characters. The palate is elegant and medium bodied. Fresh berry flavours and velvety tannins meld together to give a long satisfying finish.*

*This wine will develop gracefully  
over the next 20 years*

*Russell Schroder  
Winemaker*

Maturation	18 months in old French barriques
Analysis	Alcohol - 14.3%/vol pH - 3.41 Total acidity - 6.7 g/l
Pricing	\$24 per bottle or \$240 per case (12 bottles)
Availability	Available for delivery in November 2011
Peak Drinking	Now to 2031
Drink With	Perfect with roast chook or a rack of lamb.