

BALDIVIS ESTATE 2004 CABERNET MERLOT

Baldivis Estate wines are proudly made using premium Western Australian grapes.

Winemaker: Sarah Siddons

Winemaker's Comments:

This wine is a classic combination of Cabernet Sauvignon and Merlot..

The Cabernet Sauvignon's rich berry fruit is complemented by the smoothness and plum flavour of the Merlot to produce a full-flavoured, easy-drinking wine.

Suggested Food:

Pasta or roast meat dishes.

Cellaring: 1-2 years

Viticulture:

Fruit parcels were predominantly drawn from vineyards in the Margaret River, Perth, Great Southern and Geographe regions of Western Australia.

Vinification:

Grapes were fermented on skins for seven days prior to being pressed off skins. To produce the desired style, the wine was matured in new and old French and American Oak for 12 months. During maturation, the wine underwent Malo-lactic Fermentation to give the wine good length, complexity and an integrated palate.

TECHNICAL ANALYSIS

Alc/Vol: 13.5%

pH: 3.42

TA: 6.8

Harvest date: March/April 2004

Bottling date: February 2006

