

PALANDRI CABERNET MERLOT 2004

The Palandri range comprises rich, elegant premium wines from Western Australia.

Winemaker: Sarah Siddons

Winemaker's Comments: The 2004 Palandri Cabernet Merlot combines the best of both varieties. The nose shows nice minty cabernet characters with choc malt undertones that marries beautifully with the sweet dark berry aromas of the merlot. The result is a wine showing great depth of flavour balanced with creamy oak and fine-grained tannins.

Suggested Food: Best accompanied with rich pastas and lightly roasted meat dishes.

Cellaring: 5-7 years.

Viticulture: Fruit was selected from several small vineyards near the Palandri Winery in the Margaret River area.

Vinification: The Cabernet and the merlot fruit was picked separately at around 13.5 - 14.0 Baume, crushed and fermented in stainless steel fermenters over a 9-day period at medium temperature (24-28°C). The wine was pumped over twice a day to maximise flavour and colour extraction. After fermentation, the individual parcels of Cabernet and Merlot were then transferred to a mix of 70 per cent French Oak and 30 per cent American Oak barrels to undergo malo-lactic fermentation and wood maturation for 14-16 months. After this period the parcels of Cabernet and Merlot were blended together and prepared for bottling.

TECHNICAL ANALYSIS

Alc/Vol: 14%

Harvest date: Mar-Apr 2004

Bottling date: **March 2006**

