

THE FRUIT

This is the first release of a red blend under the Barossa Vines label. The fruit was 100% Barossa grown. The 20% merlot component came from grapes grown in our own vineyards, while most of the 80% cabernet came from the select vineyards of long-term growers in the Barossa. Both varieties were picked at just over 13° Baumé for maximum flavour retention; a mixture of hand and machine harvesting was used.

THE WINEMAKING

The fruit was crushed and fermented on skins under controlled temperatures for six to seven days to elicit maximum colour and flavour. Initial fermentation took place in overhead stainless steel fermenters. The wine was then transferred to older American and French oak hogsheads and puncheons for maturation, allowing it to build in complexity and structure without overwhelming the fruit characters. Following blending, the wine was bottled in mid-August.

(2001 Barossa Vines **CABERNET SAUVIGNON MERLOT)**

The wine displays a dark purple colour and aromas of fresh raspberries and blackcurrants. On the palate, ripe raspberry characters soften the intense blackcurrant flavours of the cabernet to provide a balanced, fruit-driven wine. Fine, dry tannins abound. Oak maturation adds complexity and mouthfeel. This wine is ready to drink now, but has the structure to improve for 5-7 years. Enjoy with barbecued meats and seafood, or simple duck and veal dishes.

