

### *THE FRUIT*

The Barossa Vines Cabernet Merlot combines 78% Cabernet Sauvignon and 22% Merlot, from fruit grown on Grant's own vineyards and those of respected growers in the region. An excellent growing season in 2004 allowed maximum development of varietal characters and concentration of flavours in the Barossa, and both varieties were picked at optimum ripeness.

### *THE WINEMAKING*

After crushing and de-stemming, the juice was fermented in stainless steel tanks on skins for seven days, to bring out the maximum colour and flavour. After initial fermentation, the wine was transferred to a combination of French and American hogsheads for 15 months, to build complexity, structure and balance before bottling.

## *(2004 Barossa Vines CABERNET MERLOT)*

*The vibrant crimson colour indicates a youthful wine, which is followed by a nose of sweet ripe bramble fruit, with wafts of herbal mint and spice. Black cherries and liquorice are also evident and follow on to the palate, which has delicate smoky oak, soft and approachable tannins and a long, complex finish. This easy-drinking wine is ready to enjoy now, but will benefit from short term cellaring for added structure.*

*It is an excellent match with beef ragu, barbequed meats and hearty tomato dishes.*

