

THE FRUIT

The Barossa Vines Cabernet Merlot combines 68% Cabernet Sauvignon and 32% Merlot from fruit grown on Grant's own vineyards and those of respected growers in the region. An excellent growing season in 2005 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 14 months, to build complexity, structure and balance before bottling

(2005 Barossa Vines CABERNET MERLOT)

The deep crimson colour indicates a youthful wine which is followed by aromas of sweet ripe berry fruits and hints of herbal mint and subtle tobacco and spices. On the palate black cherry, bramble and liquorice flavours are present with elegant oak and soft approachable tannins.

The wine has a fresh yet complex finish with well integrated oak balanced with fruit flavours.

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 ragout, barbequed meats and hearty tomato dishes.

