

THE FRUIT

The Barossa Vines Cabernet Merlot combines 86% Cabernet Sauvignon and 14% Merlot, from fruit grown on Grant's own vineyards and those of respected growers in the region. An excellent growing season in 2006 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 six to 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.

(2006 Barossa Vines CABERNET MERLOT)

The deep crimson colour indicates a youthful wine. The nose is filled with aromas of sweet ripe bramble fruit, and hints of herbal mint, subtle tobacco and spices. The palate is rich and luscious with black cherry, bramble and liquorice flavours present balanced with elegant oak and soft approachable tannins. The wine has a fresh yet complex lingering 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.

