



2010 MadFish Cabernet Sauvignon Merlot

Varieties

48% Cabernet Sauvignon

40% Merlot

7% Cabernet Franc

5% Petit Verdot

Regions

Margaret River

Great Southern

Geographe



Technical Notes

Premium grapes from Western Australia's premium grape growing regions are blended to create this wine. After crushing, the grapes are fermented in stainless tanks with traditional pump over to help extract colour, tannin and flavour. Maturation in French oak barriques for 8 months produces a wine packed full of ripe fruit flavours and savoury oak tannins.

The wine is a traditional blend of four classic, claret grape varieties and is designed to produce a wine with a complete palate profile. Cabernet Sauvignon is the backbone of the wine being the strongest structurally with rich dark cassis flavours, elegant tannins and acidity to give the wine great length. The Merlot in the blend is the sweet essence of the wine, balancing the masculine meaty structure of the Cabernet Sauvignon with its plumpness and juicy fruit flavours. And finally, the Cabernet Franc and Petit Verdot contribute beautiful aromatics to the wine's bouquet.

Tasting Notes

The 2010 MadFish Cabernet Sauvignon Merlot has a bright dark crimson red colour of great intensity. The wine jumps from the glass with aromatic black cherry, blueberry and chocolate characters. These characters continue on to the palate with complexing flavours of roasted coffee beans, mulberries and savoury dusty tannins. The palate is rich and mouth filling with seamless oak and well balanced acidity.

Cellaring

The wine will benefit from 6 months maturation in bottle to allow the fruit to emerge; secondary characters will develop over a 2 to 5 year period when stored under optimum cellaring conditions.

Analysis

Alcohol 14% v/v pH 3.48 Acidity 6.20/lt Residual sugar 0.6g/lt

