

# 2018 Cabernet Merlot



**REDMAN**

A FAMILY TRADITION



**REGION:** Coonawarra

**GRAPE VARIETY:** Cabernet Sauvignon 53% Merlot 47%

**ALCOHOL:** 14.0%

## **Viticulture**

The Cabernet Sauvignon and Merlot grapes used to make this wine were specially selected from hand pruned, low yielding, mature vines grown on the Redman family vineyards in the heart of Coonawarra.

The growing season was drier than average, and careful irrigation to optimise flavour development worked very well. Harvest was two weeks early, the result of a warmer than average October which advanced the whole season. There was a cooler finish with mild ripening conditions. The grapes were picked in late March.

## **Winemaking**

The grapes were mechanically harvested and crushed in the field. This wine is co-fermented in open fermenters and the cap was hand plunged twice a day. One third of the wine was run off into new French oak hogsheads, where fermentation was completed. The balance of the wine completed fermentation on skins, and was then transferred to barrels.

The wine was bottled under screw cap in February 2020, after eighteen months aging in French oak hogsheads.

## **Tasting Notes**

**COLOUR:** Medium deep red.

**BOUQUET:** Dark berry fruits hints of violets and plums and cedar oak overtones.

**PALATE:** The medium-bodied palate shows ripe fruit with rich soft tannins. The flavours carry through to a long dry finish.

**Winemaker's in Coonawarra since 1908**