

Geoff Merrill Wines

- Tasting Note -

Since establishing himself at Mt Hurtle winery in 1985 Geoff Merrill has achieved significant success at home and internationally. His elegant, subtle wines have culminated in major trophy wins including the coveted Jimmy Watson and The Wine Society Trophy. Geoff's commitment to releasing wines to be enjoyed at the table has never wavered.



2014 G & W Cabernet Sauvignon

THE STORY

"Sourced from our own vineyards, "G" is for Graymoor in the Coonawarra and "W" for Wickham Park in McLaren Vale. The growing conditions of each site affords us the unique opportunity of being able to blend wines of what each region has to offer." - Geoff Merrill

VINTAGE INFORMATION

The vintage started well with above average winter rains providing the vineyards with an excellent head start to the growing season. A warm and dry spring followed leading to early flowering and ultimately reducing yields before a series of extreme heat events during summer pushed the vines to their limits.

In early February 2014 the rains returned providing relief and delayed harvest until March and early April allowing flavours to balance. While yields were lower than usual, the wine quality was excellent with great colour and bright, pure fruit flavours.

WINEMAKERS NOTES

The colour is deep red with brick and ruby hues. Aromas of tomato leaf, capsicum, blueberry and chocolate come through early. Some secondary earth, leather and soy are adding hints of complexity yet to come.

The palate displays the best of both regions with McLaren Vale dark fruits and chocolate, and finer blue fruits, capsicum and herbs of Coonawarra. There's great depth to this wine, with inky, persistent tannins and confident acidity on the finish.

FOOD PAIRING

Try it with rack of lamb, venison pie, moussaka, roasted mushrooms and beef burgers.

TECHNICAL DETAILS

Winemakers: Geoff Merrill & Scott Heidrich

Variety: Cabernet Sauvignon

Region: McLaren Vale 73% / Coonawarra 27%

Oak Treatment: 22 months in new (20%) and seasoned American & French oak hogsheads.

Harvest Date: March / April 2014

Alc: 14.5%, **pH:** 3.32, **TA:** 7.80 g/L, **RS:** 1.8 g/L

