



## 2024

## CABERNET MERLOT

Winemaking

Lakefield Cabernet Merlot was grown in the inland New South Wales regions of the Riverina. A mild start to summer that lead to sun drenched days, producing optimum fruit flavours and physiological ripeness. The parcels were harvested during the months of February and March and delivered to the winery for processing. Both Cabernet and Merlot parcels were destemmed, crushed and fermented in sweeping arm vats with regular pump overs, to maximise colour extraction and preserve fruit flavour. Once dry, the ferments were pressed, racked and seeded for malolactic fermentation, ahead maturation on premium French oak. Prior to bottling the parcels were blended stabilised and filtered before release.

Tasting note

Refined varietal aromas of blackcurrant, raspberry, dried herbs entwined with toasty oak, lead to a rich and full palate of poached plum, mixed berries, earth, all spice and cocoa powder.

Region NSW (Murray Darling and Riverina)

Wine Analysis Alcohol: 13.9%, pH: 3.49, TA: 6.6 gm/L, RS: 5gm/L.

Style Dry, full flavoured and generous.

Food Match A

beautiful accompaniment with roast lamb,

tomato-based pasta dishes and aged cheese.

Cellaring

This wine has been lovingly made to enjoy now but will

benefit from careful short-term cellaring.