



KNEE DEEP in Margaret River

CABERNET MERLOT VINEYARD ESTATE RANGE



VINTAGE 2015

Bold aromas of black currants, cedar and violets are accompanied by hints of vanilla pod and toasty French oak. The palate enters smooth and rich, with red fruit flavours and wet slate minerality driving a finish rife with bright textures and persistence.

COMMENTS

Knee Deep Vineyard Estate Range of wines show consistency, reliability and outstanding value for single vineyard Margaret River wines.

WINEMAKERS COMMENTS:

Machine harvested. Berries are crushed (just-split) and sent to tank for ferment. Just split berries allow for quicker breakdown of grape skins and better tannin extraction. Fermented on skin for 12-18 days at 25°C (warm) and pumped over three times a day, then pressed to barrel. Secondary malolactic 100%, occurs on barrel or tank.

SPECS:

Country of Origin:	Australia	Baume at Harvest:	13.1 Be (Cab) & 12.8 Be (Merlot)
Region:	Margaret River, Western Australia	Bottling Date:	03/03/2016
Sub Region:	Wilyabrup	Alcohol:	13.5%
Vineyard:	Knee Deep Vineyard	TA:	5.77 g/L
Variety:	Cabernet Sauvignon 75%, Merlot 25%	pH:	3.65
Winemaker:	Bruce Dukes & Remi Guise	Packaging:	750 mL, packed 12/carton, 64 ctns/pallet
Allergens:	Contains Sulphites (220), Produced with egg products.	Bottle:	G-3-AG104-RO1 NNPB AGCI
Standard Drink:	8.0 SD	Closure:	Stelvin +
Harvest Date:	31/03/2015		

FOOD:

Enjoy with barbecue meats in summer or with winter roasts and braised beef cheek and lamb.

