

ROSEMOUNT BLENDS

CABERNET MERLOT 2014

PLUMS AND DARK BERRY FRUITS BALANCED BY COOLING MINT.

TASTING NOTES

Soft and smooth with rich plums, cherries and milk chocolate complemented by cooling mint and velvety tannins for a long finish.

REGION

South Eastern Australia

VINTAGE CONDITIONS

A cool, wet and windy spring impacted grapevine flowering and fruit set, reducing yields dramatically across the majority of wine growing regions. This yield reduction allowed for concentrated berries producing strong and rich wine styles.

The resulting wines from the 2014 vintage were rich and varietal with intense, vibrant colours and an appealing, balanced tannin structure.

GRAPE VARIETY

Cabernet Sauvignon 57%

Merlot 43%

MATURATION

5% French oak chips for 3 months

5% American oak chips for 3 months

90% Stainless Steel tanks for 5 months

COLOUR

Dark cherry red with vibrant purple hues

NOSE

Vibrant and fragrant with dark plums, black cherry and blackberries, accentuated by subtle cooling fresh mint.

PALATE

Dark berries, milk chocolate and dark plum burst onto the palate, followed by a subtle cooling mint note. Soft velvety tannins carry the wine to a long and satisfying finish.

TECHNICAL ANALYSIS

Alcohol: 13%

Acidity: 6.3g/L

pH: 3.50

Residual Sugar: 5.3 g/L

Harvest Date: Feb/Mar 2014

Bottling Date: November 2014

Peak Drinking: Now



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ESTATE