

# BLENDS CABERNET MERLOT 2013

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

Heavy winter rains and a mild spring led to the production of strong canopies. Early summer was quite mild, with late January and early February producing high temperatures. However, strong canopies ensured that the fruit was well protected from the summer heat. The vintage resulted in wines of great strength and character.

## GRAPE VARIETY

Cabernet Sauvignon (53%), Merlot (47%)

## MATURATION

5% French oak chips for 3 months  
5% American oak chips for 3 months

90% Stainless Steel tanks for 12 months

## COLOUR

Dark cherry red with vibrant purple hues.

## NOSE

Rich dark fruits of plums and cherries accentuated by mint, chocolate and blackberries.

## PALATE

A burst of dark berry fruits, milk chocolate and plums, freshened by cooling mint and juicy blackberries. Soft velvet-like tannins provide for a long satisfying finish.

## TECHNICAL ANALYSIS

Alcohol: 13.5%

Acidity: 5.9g/L

pH: 3.48

Residual Sugar: 5.9g/L

Harvest Date: February 2013

Bottling Date: March 2014

Peak Drinking: Now

Food Suggestion: Lamb and beef dishes



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