



COCKATOO RIDGE



Cockatoo Ridge Wines Why wouldn't you.

2007 Cabernet Merlot

COLOUR	Vibrant crimson red.
BOUQUET	A very attractive nose displaying dark chocolate, mint and blackberry fruit aromas, with subtle toasty oak.
PALATE	This full bodied wine combines wonderful rich fruit characteristics with subtle oak and velvety tannins. Berry fruit and mint flavours supplement the wine with spicy notes adding another dimension to the palate. This well structured wine shows excellent integration between characteristics gained in the vineyard and those gained during the winemaking process. A well structured wine with good palate length.
VARIETIES	Cabernet Sauvignon and Merlot
REGION	South Eastern Australia
WINEMAKING	A selection of high quality Cabernet and Merlot parcels were chosen for this blend. After crushing we included whole berries in some ferments, while other ferments were drained and returned for maximum extraction of colour, flavour and tannins from the skins. By doing this and with moderate fermentation temperatures it provided a complex array of base wines from which we were able to create a blend of generous fruit flavour coupled with great drinkability. The Cabernet provides structure and age ability to the wine whilst the Merlot adds mid-palate richness.
SERVING SUGGESTIONS	It will make an exceptional partner for rich game dishes such as duck, would also go well with a nice aged cheddar cheese.
CELLARING	Drinking well now although will continue to develop more complex flavours over next 2 years
TECHNICAL DETAILS	Alc/Vol: 14.0% TA: 6.4g/L pH: 3.5 Res. Sugar: .05g/L

