

Geoff Merrill Wines



2010 Reserve Cabernet Sauvignon

THE NAME

"A selection of our finest barrels from the vintage are selected for our Reserve range and given additional maturation in oak prior to bottling and cellaring." - Geoff Merrill

VINTAGE INFORMATION

The 2010 season got off to a shaky start with a brief burst of heat in November 2009, which adversely affected flowering in some varieties. Good preceding winter and spring rains set up the vines with good soil moisture and ample canopy so most varieties came through summer unaffected.

For the remainder of the growing season the climate was ideal for premium grape production with many local growers proclaiming 2010 a stand-out vintage in McLaren Vale.

WINEMAKERS NOTES

The colour is a very dark blood red with great depth. The aroma doesn't wait, it comes out to greet you with a wonderful array of mint, menthol, herbs and spice, earth, black currant, cooked beetroot and violet perfume.

The palate has great fruit intensity wrapped up in firm, ripe, youthful tannins and strengthened by decisive acidity so well balanced it almost disappears. A great Cabernet vintage that will continue to grow in depth and complexity for many years.

*"Drink with your best friends or someone you want to impress.
In terms of food, subtle slow cooked meats. Lamb shanks, aged grass fed beef.
The acidity and tannin will work with very rich meat dishes."*

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Cabernet Sauvignon

Oak Treatment: 32 months in American & French oak hogsheads.

Region: Coonawarra 70% / McLaren Vale 30%

Harvest Date: March 2010

Alc: 14.5%, **pH:** 3.27, **TA:** 7.4 g/L, **RS:** 2.4 g/L



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