

Geoff Merrill Wines



2014 Winemaker's Reserve (Unlabelled) Cabernet Sauvignon

VINTAGE INFORMATION

The 2014 vintage started out with a wet winter in 2013 with higher than average rainfall which then essentially ceased for the months following. An unexpected burst of heat through spring led to flowering early. Low rainfall and extremely high temperatures then continued throughout summer.

Immediately following the high temperatures was some cool weather and a large rain event which slowed down ripening, causing quite a gap in vintage. Top wines will be exciting, well balanced acidity and full flavoured with good tannins.

WINEMAKERS NOTES

The colour is a vibrant dark red with youthful depth and hue. The aroma is complex and intense, showing lifted green capsicum, perfume, chocolate, savoury meats and menthol.

It has a lovely, balanced palate with fine grippy tannin, fleshy fruit texture and lots of up front flavour. As this wine spends time in the bottle, more complex fruit and developed character will reveal itself from behind the robust structure.

"By all means open it now but the rewards will come with patience. Best drinking from 2024 to 2034. Pair it with rare dry aged Angus beef, mushroom risotto, roast lamb with garlic and rosemary, a gourmet beef burger and finish with a nice hard cheese."

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Cabernet Sauvignon

Oak Treatment: Aged for 29 months in new (90%) seasoned American and French oak hogsheads and puncheons.

Region: Coonawarra (57%) / McLaren Vale (43%)

Harvest Date: March 2014

Alc: 14.5%, **pH:** 3.21, **TA:** 7.95 g/L, **RS:** 1.7 g/L