

miles from nowhere

MARGARET RIVER



2016 CABERNET MERLOT

Appellation: Margaret River

Varietals: Cabernet Sauvignon | Merlot

Closure: Screw cap

Alcohol: 14.5%

Winemaking notes: Fruit from a number of different vineyards across the Margaret River region were harvested three weeks later than in previous years. The parcels of fruit were kept separate in the winery with each batch individually fermented in stainless steel fermenters. The grapes were gently de-stemmed and crushed then immediately inoculated with yeast strains which have been isolated in France to enhance the natural aromas and flavours of the berries and to add complexity to the final wine. Selected parcels of Cabernet Sauvignon received extended maceration in open fermenters to soften the natural grape tannins. Each wine was pressed off skins, inoculated for malolactic fermentation then matured using predominantly French oak. Each wine was assessed then blended to make the final wine. Which was lightly fined and filtered prior to bottling.

Oak: Predominantly French.

Cellaring: Drink now or cellar 5 - 8 years

Appearance: Dark ruby red core with a cherry red hue.

Nose: A lifted bouquet of dark plums and red berries are combined with herbaceous notes of eucalypt, nutmeg, mocha and cedar oak.

Palate: Mouth filling flavours of ripe dark plums and sweet blackberries are balanced with nutmeg and vanilla spice. Silky smooth, yet firm tannins add great length to the finish of this medium bodied wine.

Food Pairing: Rosemary braised lamb shanks simmered with garlic, tomatoes and red wine; served with polenta.

Allergens: Contains Sulphites. Fined with the aid of egg and skim milk products. Traces may remain.

www.milesfromnowhere.com.au

