
LOCUM



2009 Cabernet Merlot

Tasting Notes

Deep crimson in colour. A nose of dark berries and plum with hints of sweet spice and cedary oak. Luscious, mouth filling dark fruit flavours on the palate with a touch of peppery spice. This wine has a soft texture, but is well structured and firm at the same time. It has a delightful long finish with silky tannins.

Winemaking Notes

2009 was another favourable year for both red and white varieties. There were no extremes of temperature. A rainfall in late February had a cooling effect and freshened the vines. While warm and dry during the day, the nights were cool. Fruit ripening leading up to vintage was ideal. Overall, yields were down on average, with intense flavours for all varieties.

The fruit was machine harvested, de-stemmed into red fermenters and pumped over three times a day during the fermentation process. It was pressed when dry, lightly settled and then placed in barrel for malolactic fermentation. Once the secondary fermentation was complete, the wine was racked every 3 months and finally taken from barrel for fining and bottling.

Varieties: Cabernet Sauvignon 70%, Merlot 15% & Cabernet Franc 15%

Alcohol: 13.5%

Resid. Sugar: 1.0 g/l

pH: 3.39

TA: 6.1 g/l