

Geoff Merrill McLaren Vale/Coonawarra Cabernet Sauvign 09 (1x750ml) 2010



Category:	WINE		
Style:	RED WINE		
Variety:	CABERNET		
Region:	MCLAREN VALE		
Vintage:	2010		
Volume:	750ml		
Vinification:	The 2010 season got off to a shaky start with a brief burst of heat in Nov 2009, which affected flowering. 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. Oak Handling- 22 Months in aged French American Hogsheads.		
Appearance:	The colour is a deep red with ruby hues and great depth.		
Bouquet:	The aroma really displays the best of both regions. Chocolate, ripe berries and black currant from McLaren Vale and menthol, earth and tomato leaf from Coonawarra.		
Palate:	These aromas spill over to the palate which is full, rich and tightly structured resulting in an excellent example of Cabernet Sauvignon which will continue to gather complexity in the bottle.		
Cellaring:	Will cellar for 5-8		
Food Match:	MEAT/GAME		
Technical Analysis:			
Alcohol:	14.50%	pH:	3.3
Residual Sugar:	2.4g/l	Packaging:	1 x 750ml
Titrateable Acidity:	7.4g/l	Hancocks Product:	22066