



credaro

MARGARET RIVER

FIVE TALES

CABERNET MERLOT

COLOUR

Medium dark red colour with purple tones.

NOSE

Spicy berry, dark fruit aromas and hints of cedar and oak influence on the nose.

PALATE

The palate is refined and smooth, showing flavours of ripe blackberry and red currant characters. Fine, ripe tannins round out the wine, with lingering savoury nuances on the finish.

WINEMAKING

Three Cabernet and two Merlot components from our Carburnup River, Summus (Wilyabrup) and Cellar Door (Yallingup) vineyards were destemmed and crushed to separate static tanks and inoculated immediately with a Bordeaux yeast strain. Each tank was pumped over twice daily using a Turbopigeur - a red fermentation pump designed in France that floods the cap with a very gentle pumping action. The wines were fermented on skins to dryness at a maximum of 28°C and pressed after 14 days. The wine was racked to barrel for MLF and was then matured for 10 months in 10% new French oak barriques. It is a pure expression of Margaret River Cabernet Merlot with fresh varietal character and elegant structure.

VINTAGE NOTES

The Margaret River region has produced an exceptional 2016 vintage once again. The overall yields were down but, the quality was excellent. The winter was warmer and wetter than usual, securing water supplies for the entirety of the season. The January and February growing periods were dry and sunny without any extreme heat events. White varieties were picked early with great sugar accumulation, well matched with seed ripeness and flavour development. The Sauvignon Blanc and Semillon varieties show intense varietal characteristics and crisp natural acidity on the palate accompanied by a citrus to lemon and lime fruit aromas on the nose. Chardonnay is a stand out, showing great fruit flavours and a nice balanced acidity the chardonnay flavours cover the spectrum from early summer stonefruit, with a fine contour of citrus.

QUICK NOTES

VINTAGE

2016

WINEMAKERS

Trent Kelly

GRAPE VARIETY

Cabernet Sauvignon
Merlot
Cabernet Franc

BOTTLED

August 2017

GROWING AREA

Margaret River

ALC %/VOL

14.5 %

TITRATABLE ACIDITY

6.2 g/l

PH

3.53

CELLAR POTENTIAL

5 – 10 years

OAK

French Oak

MATURATION

10 months

ONE FAMILY
TWO COUNTRIES
THREE ITALIANS
FOUR GENERATIONS
FIVE VINEYARDS