



## MARGARET RIVER



#### COLOUR

Medium-dark red colour with purple tints

#### NOSE

Spicy berry and dark fruit aromas with a violet-perfumed lift.

#### ΡΔΙ ΔΤΕ

The palate is refined and smooth, showcasing flavours of blue fruits and brooding chocolate characters. Fine, ripe tannins round out the wine, with a salivating acidity on the finish. As a predominantly Cabernet blend, the lovely tannin structure enhances the sweet juiciness of the Merlot.

### WINEMAKING

50

20

Three Cabernet components from our Carbunup River, Wilyabrup, and Yallingup vineyards were combined with a rich batch of Merlot from Wilyabrup. We destemmed the fruit into separate static tanks and inoculated it immediately with a Bordeaux yeast strain. The wines were fermented on skins to dryness at a maximum temperature of 26 °C and pressed after 10–15 days. After malolactic fermentation (MLF), the wine was racked to barrel and matured for eight months in French oak barriques to maintain a fruit-forward approach. No fining was used for this Cabernet Merlot.

### VINTAGE NOTES

After a relatively cold and long winter with solid rainfall, the growing season had a late start, resulting in a later-than-average bud burst. The cool, wet weather extended into the start of spring; however, some great fruit set occurred for most varieties, and yields were set up beautifully.

Mild and dry conditions continued into the beginning of the red harvest, and the early-ripening reds were harvested in great condition despite the later-than-normal vintage. Early April saw some minor rain, but fortunately, great autumnal weather followed, allowing Merlot an extended ripening period to mature tannins and gain flavour before the unwritten rule of picking before ANZAC Day came to fruition. A significant rain event occurred on the 23rd and 24th, but fortunately, all picking was completed and secured in the winery.

One significant challenge throughout the entire harvest was the complete lack of Marri blossom, which meant that birds put great pressure on the vineyards, making netting vital.

### **QUICK NOTES**

VINTAGE

2023

#### **WINEMAKERS**

Trent Kelly

### **GRAPE VARIETY**

60% Cabernet Sauvignon 40% Merlot

# BOTTLED

July 2024

### **GROWING AREA**

100% Margaret River

## ALC %/VOL

14.0 % v/v

# STANDARD DRINKS

8.3

### **CELLAR POTENTIAL**

5 - 8 years

### OAK

French oak barriques 15% new

### **MATURATION**

8 months

ONE FAMILY
TWO COUNTRIES
THREE ITALIANS
FOUR GENERATIONS
FIVE VINEYARDS



credaro