



Mission Reserve Cabernet Merlot 2007

Blend

Cabernet Sauvignon 49%, Merlot 40%, Cabernet Franc 9%, Petit Verdot 2%.

Viticulture

A warm and dry summer provided excellent ripe fruit with intense berry flavours. The vineyards were spur pruned and vertical shoot position trained. The vines cropped at 2 kg per vine. Vigour was moderate this year with two trims necessary.

Winemaking

Fermentations were carried out traditionally with pumping over once per day. Towards the end of fermentation this was tailed back to avoid excess extraction. The wine was then macerated a further 10 days on average before running off to French oak, 30% of the barrels were new French oak. After aging for 13 months in oak the wine was assembled and fined with egg white before filtration.

Tasting Notes

This Cabernet Merlot has a deep vibrant colour with classic berry fruit aromas. There are hints of cassis, tobacco and plum on the nose. The palate has a big structure with overt fruit and fine ripe tannins. The wine in the mouth has impressive mid palate weight with the oak enhancing the fruit without being overpowering. There are layers of complexity and a good grip that lead to a fine lingering finish. The wine's structure and intensity will ensure good cellar potential.

Alcohol	14.3%
Acidity	5.5 g/l
Residual Sugar	1.4 g/l
Ph Level	3.70

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