

## Tasting Notes

**Good winter rains and mild weather** leading up to the **2014 harvest produced sound fruit with bright, fresh varietal flavours and rich, soft tannins.** This wine displays **vibrant berry aromas and flavours, supported by restrained oak.** Although drinking well now, it could handle medium term cellaring to allow it to reach its peak. Enjoy it with roast beef and rich pasta dishes or at lunchtime with a good Aussie meat pie.

## Vineyard Notes

The fruit for the Cabernet and Merlot is sourced from our own vineyards in Bethany and neighbouring vineyards along the Barossa foothills. The fruit picked from our Bethany Vineyards is from old vines of up to 40 years old which are very low yielding and produce fruit of great intensity and flavour. Traditional viticulture practices are applied in these vineyards with vines hand pruned and often hand picked. The grapes from each individual vineyard are kept separate throughout the wine making process until the final blending. The characteristics of the selected parcels of wine for the Cabernet Merlot blend display soft fine tannins and fresh red berry characters.

## Vintage Report

The weather leading up to **the 2014 vintage was eclectic in the Barossa.** A wet winter followed by frost during November 2013 caused concern among many wineries, but no significant damage was reported. Mild conditions from December to January dominated the Barossa, but was interrupted by a heat spell in late January, with temperatures exceeding 40-degrees. Good vineyard management practices prior to ripening allowed vines to respond well to these conditions. Rains in February allowed vines to ripen better, allowing many growers to pick on flavour ripeness as opposed to fruit sweetness.

## Winemaking Report

Fermented on skins in open fermenters at a controlled temperature of between 20 and 28C for six days. After traditional pressing at 3 Baume, the wine is transferred to **American and French hogsheads.** A malolactic culture is added early to induce secondary fermentation as quickly as possible in the barrel. The wine is racked after settling and minimal sulphur is added for the first time in the process, a critical factor in allowing for natural flavour development of the wine. Matured in oak barrels for 18 months prior to blending, followed by light filtration to bottling.

## Reviews

New vintage

## Awards

New vintage

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## Bethany 2014 Cabernet Merlot

**Region**  
**Barossa**  
**Blend**

**Cabernet Sauvignon 50%, Merlot 50%**

**Acidity**  
**6.3 g/L**  
**Alcohol/Volume**  
**13.8 %**  
**Residual Sugar**  
**0.48 g/L**  
**Wine Maker**

**Geoff and Robert Schrapel**

