

# **2010 REDMAN CABERNET SAUVIGNON MERLOT**

**GROWING AREA:** Coonawarra

**GRAPE VARIETY:** Cabernet Sauvignon 55%  
Merlot 45%

**ALCOHOL:** 14.6%

**TOTAL ACIDITY:** 6.3g/L

**pH:** 3.45

**WINEMAKERS:** Bruce and Malcolm Redman

## **SHOW AWARDS:**

<b>Gold</b>	Sydney	Class 33	2015	<b>Silver</b>	Brisbane	Class 54	2014
<b>Gold</b>	Sydney	Class 43	2014	<b>Silver</b>	Rutherglen	Class 247b	2014
<b>Gold</b>	Small Winemakers	Class 45	2014	<b>Silver</b>	Brisbane	Class 90	2013
<b>Gold</b>	Adelaide	Class 45	2013	<b>Silver</b>	Limestone Coast	Class 17	2012
<b>Gold</b>	Melbourne	Class 54	2013	<b>Bronze</b>	Adelaide	Class 45	2014
<b>Gold</b>	Hobart	Class 60	2013	<b>Bronze</b>	Cowra	Class 82	2014
<b>Gold</b>	Cowra	Class 82	2013	<b>Bronze</b>	Limestone Coast	Class 27	2014
<b>Gold</b>	Small Winemakers	Class 49	2013	<b>Bronze</b>	Limestone Coast	Class 48	2013

## **WINEMAKERS COMMENTS:**

The Cabernet Sauvignon and Merlot grapes used to make this wine were specially selected from hand pruned, low yielding, mature vines grown on the Redman family vineyards in the heart of Coonawarra.

Winter rainfall in 2009 was above average giving good soil moisture levels for budburst in early spring. Favourable conditions continued during spring with minimal frost, while settled conditions throughout flowering allowed for good fruit set. During November, Coonawarra experienced a protracted 'hot spell', however, the vineyards were spared from damage as bunch development was still at an early stage. A return to more stable weather patterns during summer saw the grapes mature slowly.

The Cabernet Sauvignon and Merlot grapes were harvested during the last week of March, which is slightly earlier than usual

The Cabernet Sauvignon and Merlot grapes were fermented together in open concrete fermenters for seven days then half the wine was run off skins and transferred to new French oak hogsheads. After completion of fermentation in these barrels, the wine was racked off lees, the barrels rinsed and the wine returned. The remainder of the wine was transferred to two and three year old French oak hogsheads, after malolactic fermentation was completed. The wine then spent a further two years in oak prior to being bottled in August 2012.

There were **only 650 dozen** of this premium wine produced.

## **TASTING NOTES:**

**COLOUR:** Medium deep red.

**BOUQUET:** Dark berry fruits hints of violets and plums and cedar oak overtones.

**PALATE:** The medium-bodied palate shows ripe fruit with rich soft tannins. The flavours carry through to a long dry finish.