Geoff Merrill

2005 Cabernet Merlot

PIMPALA VINEYARD

ESTATE GROWN

The Pimpala Vineyard is a small 3 acre vineyard surrounding the Mount Hurtle winery. The vineyard was planted in 1985 to 60% Cabernet Sauvignon (Reynella Clone) and 40% Merlot. Both the Cabernet and the Merlot are picked and processed together, even though they ripen at slightly different times. This adds finesse and complexity to the wine and a uniqueness you won't find anywhere else!

WINEMAKERS NOTES

The colour is a deep mahogany with brick red hues typical of mature Cabernet blends. The aroma shows great Cabernet notes of tomato leaf, chocolate, earth and capsicum with deeper characters of fruitcake, spice and savoury leather from Merlot adding complexity and depth. The palate is exceptionally well structured with excellent tannins and acidity providing a rigid backbone and wonderfully developed fruit characters adding weight and flesh. This wine will also continue to benefit from bottle maturation. Drink to 2019.

A perfect accompaniment with a rich red meat or oily pasta.

VINTAGE INFORMATION

Overall we regarded 2005 as a very good vintage. Good winter rains ensured adequate soil moisture for the summer ripening period ahead, resulting in healthy vines with good canopies. Summer temperatures were mild, which meant optimal ripeness, bringing the harvest forward by about two weeks. Red wines from 2005 vintage typically show very good varietal characters with well-balanced tannins and acid.

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Cabernet (60%) Merlot (40%)
Growing Region: Pimpala Road, Woodcroft

Harvest Date: April 2005

Oak Handling: 24 months in French and American barrels prior to extended bottle age

in our cellars

14.5% alc. pH: 3.33 TA: 6.6g/L RS: 2.6g/L