



Located at the Northern end of Caves Road, in the Margaret River wine region, our approach is to capture and produce honest wines that express the characteristics of the vintage in which they were grown. Our name celebrates the creative and skilled balancing act performed by nature and our winemaking team, to deliver well structured wines that are fresh and flavoursome with style and finesse. To achieve this, there is a clear understanding that...

*what is lost on the roundabouts,
we pick up on the swings!*

2014 Cabernet Merlot

WINEMAKER'S NOTES

This wine is a classic Margaret River blend of Cabernet and Merlot and is an excellent example of the style – a wine that has a varietal Cabernet bouquet and fruit structure complemented with rich dark chocolate flavours and fine tannins from ripe Merlot.

TASTING NOTES

Colour: Deep purple red.

Aroma: Lifted fruit aromas of plum, layered over fine grained French oak. Some dark fruited Merlot comes through with a fine classical Margaret River Cabernet varietal lift which completes the impression.

Palate: Rich and layered with fine fruit and generous flavours of plum and spice leading to a fine mouth-filling middle palate with fine grained tannins to finish. Oak spice completes and compliments the wine to make a classical Margaret River style.

Food matching: Butterfly Lamb or especially aged cheddars

Cellaring: Five years with ease

Alcohol: 14.0% vol. **Standard drinks:** approx 8.3





TECHNICAL NOTES

Region: Margaret River

Vintage notes: The 2014 growing season in Margaret River was marked by the fortune of having good early season rainfall that gave sufficient soil moisture through the growing season. A terrific year for reds, with abundant colour and flavour, as this wine attests.

Composition: 60% Cabernet Sauvignon, 32% Merlot, Malbec 6% 2% Petit Verdot

Winemaking: Our fruit was harvested at optimum maturity and each parcel was fermented and assessed separately, selected for oak maturation and matured in a mixture of French oak and American oak for 12 months, then assembled, fined and bottled.

pH: 3.52

Acidity: 6.50 g/l

Residual sugar: Dry

Closure: Screwcap



Cellar Door 2807 Caves Road, Yallingup WA 6282 PO Box 324, Yallingup WA 6282

Tel +61 (08) 9756 6735 **Fax** +61 (08) 97566736 **Web** swings.com.au