



REDMAN 2014 CABERNET SAUVIGNON MERLOT

GROWING AREA: Coonawarra

GRAPE VARIETY: Cabernet Sauvignon 60%
Merlot 40%

ALCOHOL: 13.6%

TOTAL ACIDITY: 6.6g/l

pH: 3.43

WINEMAKERS: Bruce and Malcolm Redman

SHOW AWARDS:

Award	Show	Class	Year
Bronze	Limestone Coast	46	2016
Bronze	Winewise	45	2016

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.

The conditions leading into the 2014 vintage were excellent, with good winter rains and a warm fast flowering period in late spring. A good fruit set resulted in average crop levels. Summer was warm and dry, with a cool autumn allowing the grapes to ripen to optimum maturity.

Equal volumes of the Cabernet Sauvignon and Merlot grapes were harvested during the first week of April, and then were fermented together in open concrete fermenters for seven days. 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 eighteen months in oak prior to being bottled in February 2015.

There were **only 250 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.