



REDMAN 2015 CABERNET SAUVIGNON **MERLOT**

GROWING AREA: Coonawarra

GRAPE VARIETY: Cabernet Sauvignon 55%
Merlot 45%

ALCOHOL: 14.3%

TOTAL ACIDITY: 6.5g/l

pH: 3.33

WINEMAKERS: Bruce and Malcolm Redman

SHOW AWARDS:

Due to the small amount produced, this wine has not been entered in any wine shows.

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 2015 season started with good winter rains. A warm dry Spring created an early but even flowering and fruit set. Summer provided dry warm days and cool nights, and along with some timely rain at the end of January, this all allowed for the grapes to ripen to optimum maturity.

During the first week of April, equal volumes of the Cabernet Sauvignon and Merlot grapes were harvested,

crushed and 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 2017.

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.