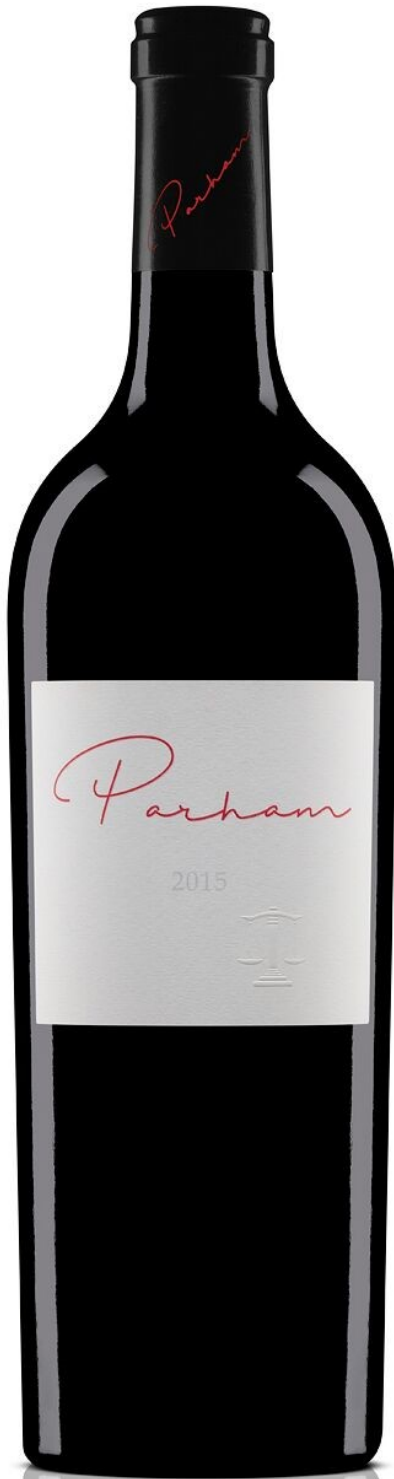


Geoff Merrill



Parham

2015 Cabernet Sauvignon

VINTAGE INFORMATION

McLaren Vale had one of the earliest vintages on record this year, with mild weather playing an important role for the region; rainfall was lower than average and with dry conditions from early August meant supplementary irrigation was vital.

With only a few sporadic hot days, the weather allowed natural acids with low pH levels to develop. Yields had fallen just below average, however this varied depending on variety. Overall 2015 was a successful vintage; we have excellent examples at the winery of all varieties made.

WINEMAKERS NOTES

The colour is inky and intense with deep red hues and a hint of purple. The aroma is complex and powerful. Displaying dark chocolate, roast beetroot, black olive, blueberry, mint and licorice. The oak is focussed, yet balanced, creating depth and interest as it opens up in the glass. The palate is compelling, fleshy and full.

Abundant youthful tannin and tight acidity seamlessly locks the structure together. Dark blue fruits, black cherry and olive flavours display their true character during this very early stage of a long evolution.

CELLARING POTENTIAL

If you want to drink now, enjoy with runny double brie or white castello, wagyu beef or pork belly (lightly flavoured fatty/sweet meats). Best give it a bit of time though. Drink 2025 - 2035.

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Cabernet Sauvignon

Growing Region: McLaren Vale 85%, Coonawarra 15%

Harvest Date: March / April 2015

Oak Handling: 28 months in new American oak hogsheads

Alc. 14.5%, **T/A** 8.06 g/l, **pH** 3.24 , **R/S** 3.3 g/l



Geoff Merrill Wines 291 Pimpala Road, Woodcroft South Australia 5162

P: +61 8 8381 6877 F: +61 8 8322 2244 E: info@geoffmerrillwines.com.au W: www.geoffmerrillwines.com.au