

PLANTAGENET

GREAT SOUTHERN | WESTERN AUSTRALIA

WINES



SAMSON CABERNET MERLOT · 2017

BLEND

Cabernet Sauvignon 48%, Merlot 48%, Shiraz 3%, Malbec 1%

COLOUR

Medium density ruby.

AROMATICS

Fragrant blackcurrant with fine cedar-like oak notes.

PALATE

A full-bodied wine with ripe dark fruit characters and a subtle oak characters. A well balanced mouthfeel is complimented by light dusty tannins, perfectly balanced by natural acidity and a clean finish.

WINEMAKING

The fruit was machine harvested then destemmed and crushed into static fermenters where it was cold soaked for 6-8 days. Post cold soak the juice was allowed to warm up and then inoculated with yeast. Once fermentation was established the tanks were pumped over with aeration twice a day. The wine was then pressed and transferred to barrel for malo-lactic fermentation allowing a soft integration of the grape and oak tannins. The wine was fined with egg whites then bottled after 12 months of barrel maturation.

VINTAGE 2017

The 2017 growing season saw a dry winter and mild spring was followed by a warm growing season with welcome rainfall in December and January leading to full, healthy canopies enabling excellent yields and great flavour development.

WINEMAKING DATA

Geographical Indication / Great Southern

pH / 3.55

Titrateable Acidity / 5.85 g/L

Alcohol / 14.2%

