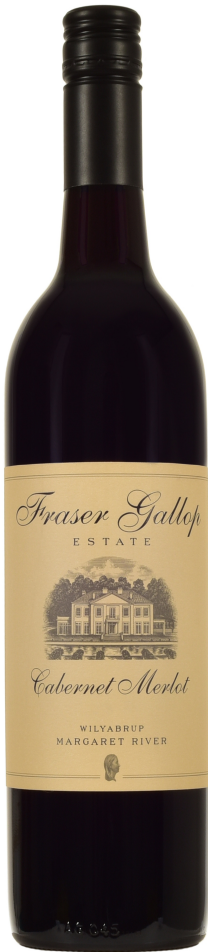


Fraser Gallop

ESTATE
MARGARET RIVER

2021 CABERNET MERLOT



Varieties: 59% Cabernet Sauvignon, 28% Merlot,
7% Cabernet Franc, 6% Petit Verdot

Tasting notes: A medium bodied and mid crimson red wine with vibrant pale ruby hues. Stewed plums, rhubarb, earthy, musky, orange zest, petrichor (fresh rain on concrete), dried bay leaf, currants, sweet cedar nose, some hints of dried herbs. Ripe cranberry, and fresh tomato paste flavours powdery tannins with bright acidity and juicy mid palate with some savoury umami flavours. Freshness, length and complexity and effortless drinkability. Pair with lamb, chorizo, pizza and paella dishes.

Alcohol: 13.7%

pH: 3.46

Total Acidity: 6.2gm/L

Residual Sugar: 0.3gm/L

Harvest Date: 22nd March – 8th April, 2021

Oak: Older French Oak barriques for 9 Months.

Bottling Date: 28th January 2022

Cellaring Potential: 4 to 6 years

Winemaking notes

The style of Cabernet Merlot we are making at Fraser Gallop Estate is a wine that has greater freshness from a short time on skins and short barrel maturation and good concentration of flavour that comes naturally from dry grown Cabernet Sauvignon in the blend. The result is a sumptuous blend that drinks well early however can be cellared for a short period of 4-6 years.

The blending of Cabernet Sauvignon and Merlot has been proven in Margaret River's short history and elsewhere, such as Bordeaux where the blend originated. The varieties work so well because structural tannins of Cabernet are tamed by the inherent mid-palate richness and softness of the Merlot grape.
