



FINE AUSTRALIAN WINES



## CABERNET MERLOT 2022



**Winemaking** Vintage 2022 proved to be a standout with mild summer conditions along with idyllic rainfall. The extended ripening period produced wines with optimal acid and fruit flavours in all varietals. Harvested during late February to mid-March, our Cabernet and Merlot parcels were destemmed, crushed and fermented in Vat at 24°C with regular pump overs to maximise colour extraction and preserve fruit flavour. Once dry, the parcels were pressed, racked and seeded for malolactic fermentation, ahead maturation on premium French oak. Prior to bottling the parcels were blended stabilised and filtered before release.

**Tasting note** Our Head Over Heels Cabernet Merlot displays refined varietal aromas of blackcurrant, raspberry, dried herbs entwined with toasty vanillin oak. The palate is rich and full, offering generous flavours of poached plum, mixed berries, earth, all spice, and cocoa powder.

**Region** South Eastern Australia

**Wine Analysis** Alcohol: 14.0%      pH: 3.53  
TA: 7.40 g/l                      RS: 3.6 g/l

**Style** Dry and generously full flavoured.

**Food Match** Pairing beautifully with roast lamb, tomato based pasta dishes, aged cheese or a delight on its own.

**Cellaring** This wine has been made to drink now and will cellar for up to 5 years.

Matt Santos,  
Winemaker



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## CABERNET MERLOT 2022



Carton Packaging

### Packaging Detail

**Range:** Head over Heels

**Product:** Cabernet Merlot

**Approx. Case Weight:** 16kg

**Bottle Barcode No:** 9335966000018

**Carton Barcode No:** 19335966000015

**Bottle:** Punted Claret

**Bottle Weight (grams):** 415

**Package Weight (grams):** 1158

**Bottle Dimensions (hxd):** 297mm x 80mm

**Carton Size:** 12 pack

**Carton Dimensions:** 226mm x 300mm x 313mm

**Slipsheet Configuration:** 64 (domestic) - 56 & 42 (export)