



FINE AUSTRALIAN WINES

HEAD over HEELS

CABERNET MERLOT 2020



- Winemaking** In the vineyard drought conditions provided warm and dry weather in the Riverina. Yields were down, making more concentrated fruit, and long awaited rain in January helped the vines get through to harvest which occurred in early March. Individual vineyards were fermented separately in stainless steel potters for 4-6 days between 26 and 30 degrees and pumped over regularly. The Cabernet and Merlot was then pressed off skins at 1 baume and left to ferment until dry, then racked onto French oak staves and inoculated with malolactic bacteria. After malolactic fermentation was complete the wine was then clarified and blended, ready for bottling.
- Tasting note** Deep in colour with aromas of dark cherry and plum, the palate is medium bodied with soft tannins offering generous dark fruit flavours complemented by oak tannins - giving structure to the wine.
- Region** Riverina (SEA)
- Wine Analysis** Alcohol: 14.0% pH: 3.35
TA: 7.09 g/l RS: 6.0 g/l
- Style** Dry, full bodied.
- Food Match** This easy drinking wine is a versatile partner to a wide range of red meat dishes or rich pasta.
- Cellaring** This wine has been made to drink now but will cellar for 2 years.

Winemaker,
James Ceccato

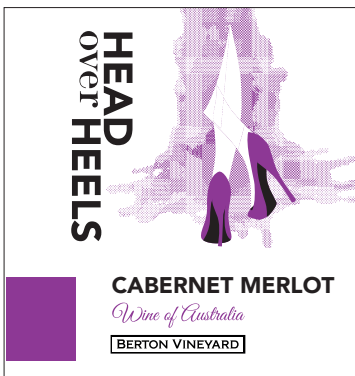


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Packaging Detail



Carton Packaging

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)