



CHURCHVIEW  
— MARGARET RIVER —



ESTATE RANGE

## 2020 CABERNET MERLOT

### CULTIVATED.

The Cabernet Sauvignon and the Merlot is all estate grown fruit. The Cabernet Sauvignon came from the block next to the big dam, and the Merlot from the Southern end of the property, high on the hill.

As with all of our wines, the fruit is cultivated on our recently organic certified vineyard, meaning we do not use any toxic chemicals on the estate, and we maintain healthy soils using microbiological strategies. The purity in the fruit is expressed in the quality and flavour of the final product. The grapes are harvested in the cool of the night using the selective harvester.

### CRAFTED.

The fruit is partially crushed into a static red fermenter and inoculated with a Bordeaux yeast strain to encourage immediate fermentation. The juice is pumped over the skins 2 times a day for a period of 7 days. Then the wine is pressed, with the Cabernet spending 10 days on skins and the Merlot spending 8 days on skins. The wine is then pressed off the skins before malolactic fermentation and maturation for 10 months in French oak barriques. Finally, the wines are tasted and eventually blended.

Fining agents are kept to a minimum, however, if required, free range eggs are used.

### CHERISHED.

**COLOUR** Deep red with tinges of purple.

**AROMA** Fragrant and pronounced dark ripe fruit aromas are abundant. Black cherry, black plums and hints of blackberry dominate, while underlying these attractive fragrances are the faint hints of smoky oak maturation.

**FLAVOUR** A soft wine, showing elegant fruit, a touch of spice, and well balanced oak characters. A classic Margaret River blend with a soft, long and satisfying finish.

Though ready to drink now, accompanied by most red meats or hard cheeses, this wine will age well for another 2-3 years.

**ANALYSIS** | Alc 14.6% | pH 3.54 | TA 5.76g/l | RS 0.39g/l

*Cultivated.  
Crafted.  
Cherished.*



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