

# Trevelen Farm

## Cabernet Merlot 2004

### Vintage Description:

This particular vintage was one of the coolest, cloudiest vintages for many years. The hot weather came in two short bursts in November and at the end of December. Very little summer rain, but the previous spring was wet and there was considerable sub-soil moisture. The mild cloudy conditions led to a far slower ripening pattern with vintage maturing three weeks later than normal. This led to red wines being produced with a good depth of colour and flavour.

### Viticulture & Winemaking Information:

The first made by our new winemaker, James Kellie. The Trevelen Farm practice is to pick grapes at optimum ripeness. Therefore, great care is taken at vintage time to ensure the pH levels are satisfactory, (and rising), with taste testing and frequent Be testing. We never wait specifically for high Be readings prior to picking, thus ensuring the finished product always shows freshness and vitality, (due to the appropriate level of acid present in the fruit). A smooth blend of 76% Cabernet Sauvignon, 18% Merlot with a small amount of our Frankland Shiraz (6%) being added to complete this wine. Aged in French Oak Barriques for 15 months, 20% of these Barriques were new.

Fruit Source: Trevelen Farm Vineyard, Great Southern Wine Region of Western Australia.

Wine Specifications: pH: 3.36 TA: 6.5 g/L

Alcohol: 13.5%

Residual Sugar: 0.75 g/L

Colour: Rich, deep red.

Nose: Excellent Cabernet nose with dusky fruit aromas of red berry and blackcurrant.

Palate: Smooth ripe tannins rich with blackcurrant and red berry fruit flavours, followed by a smooth chocolate vanilla oak finish. In the early life of this wine, the small amount of Shiraz was evident, though as time has passed it is hardly noticeable.

Cellaring potential: Will cellar to 2014 and beyond.

### Awards (So far):

**Bronze Medal** 2010 Wine Show of WA

**Silver Medal 17.2/20 Rating** 2005 Scoop magazine for Winter (one of the top wines from the Great Southern)

