

## 2010 Warramate White Label Cabernet Merlot

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### Region

Yarra Valley (Gruyere)

### Vineyard

Warramate, elevation 160 to 180 metres AMSL.

### Soil

Silty clay loam over yellow clay.

### Vines

Fruit was sourced exclusively from our original vineyard plantings, established in 1970. The vineyard was planted to Cabernet Sauvignon (1.8 acres), Cabernet Franc (0.44 acres) & Merlot (0.87 acres).

The northerly aspect & gentle slope provide a perfect situation for the production of intense varietal signatures of these classic Bordelaise varieties. Historically, these vines have provided the conduit for exemplary & individual expression of the Warramate estate

All Warramate vines are farmed without irrigation.

### Aroma & Bouquet

An intense & lifted varietal aroma of dark cassis & beetroot which is slowly beginning its transformation to a complexing leather, spice & cedar bouquet. These are underpinned by a savoury earthiness & charcuterie notes.

### Palate

Medium-weight & restrained in style akin to classic claret, the palate builds with latent power, drawing up all its inherent elements of season & site. It's bold tannins are integrated with supple fleshy fruit, creating waves of flavour & textural weight through to the long thought-provoking finish.

### Winemaking

All fruit at Warramate is hand-picked and delivered direct to the winery. The fruit was mostly destemmed & crushed directly to a series of 1.5 to 2.0-tonne capacity open-fermenters. After a short period of pre-fermentation maceration, fermentation was initiated with a select cultured yeast strain.

The vats were fermented on skins utilizing judicious hand-plunging at regular intervals in order to aid in the gentle extraction of colour, flavour & tactile palate components. The resultant wines were selectively kept in contact with their skins for up to 3 weeks prior to batch-pressing.

Total maturation time for the components was 24 months prior to assembling & bottling. All blend components were aged in 100% French oak, utilizing a mixture of larger format vessels: 300-litre hogsheads (30% new) & 500-litre aged puncheons. Medium-toast is favoured for these fire-bent barrels,

Bottled in March 2012

### Cellaring

Our White Label Cabernet Merlot will tolerate immediate drinking but will be best served by allowing its concentration & complexity to develop further in the bottle for 10+ years under suitable cellaring conditions. Expect a graceful evolution that will illustrate the synonymy of Cabernet-based blends within the Yarra Valley & our White Label blend's' pedigree & position amongst the best examples of its type grown in the Yarra Valley.

### Analysis

Alc : 13.5%

pH: 3.55

Titrateable Acidity (TA): 7.0 g/L