

Fraser Gallop

E S T A T E

THE ESSENCE OF WILYABRUP



2022 CABERNET MERLOT



VARIETIES:

60% Cabernet Sauvignon | 28% Merlot
6% Cabernet Franc | 6% Petit Verdot

TASTING NOTES:

Medium to full bodied wine this year with deep crimson red colour and attractive purple edge hues. Red and black fruits, think Blackberry and Redcurrant, Cigar box and Chocolate, dried Bay leaf and some Eucalyptus regional character. A medium to full bodied palate with bright juicy Boysenberry, Redcurrant and Chocolate flavours. A great delivery of chalky/mineral tannin feel to the wine. A well fruited wine that sings with a long finish.

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| Alcohol: | 14.0% |
| pH: | 3.49 |
| Total Acidity: | 6.2 g/L |
| Residual Sugar: | 0.3 g/L |
| Harvest Date: | 19-25th March 2022 |
| Oak: | Older French Oak barriques for 9 Months |
| Bottling Date: | 24th January 2023 |
| Cellaring: | 4 to 6 years |

WINEMAKING

The style of Cabernet Merlot we are making at Fraser Gallop Estate is a wine that has greater freshness from a short time on skins and short barrel maturation and good concentration of flavour that comes naturally from dry grown Cabernet Sauvignon in the blend. The result is a sumptuous blend that drinks well early however can be cellared for a short period of 4-6 years.

The blending of Cabernet Sauvignon and Merlot has been proven in Margaret River's short history and elsewhere, such as Bordeaux where the blend originated. The varieties work so well because structural tannins of Cabernet are tamed by the inherent mid-palate richness and softness of the Merlot grape.

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