

Fraser Gallop

E S T A T E

THE ESSENCE OF WILYABRUP



2023 CABERNET MERLOT



VARIETIES: 81% Cabernet Sauvignon | 19% Merlot

TASTING NOTES:

Deep plum in colour, with an enticing nose that is complex and seductive. Leading in with notes of cassis, blackcurrant, mulberry, plum, black cherry and forest floor earthiness. Framed with tones of Dutch cocoa, black tea, cinnamon bark, dried rosemary and crushed gravel, this wine takes you on a journey. Mouth-filling yet medium bodied, fine-grained tannins and a refreshing graphite minerality that drives the wine across the palate and to a long finish.

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|------------------------|---|
| Alcohol: | 13.5% |
| pH: | 3.44 |
| Total Acidity: | 6.2 g/L |
| Residual Sugar: | 0.16 g/L |
| Harvest Date: | 27th - 30th March 2023 |
| Oak: | Older French Oak barriques for 9 Months |
| Bottling Date: | 22nd January 2024 |
| Cellaring: | 6 to 12 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 6 to 12 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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