

TREASURES

2016 COONAWARRA CABERNET MERLOT

Our 3 treasures - unique, innocent and energetic - are our children. Together, from precious innocence we have drawn inspiration. For us Treasures symbolises life where anything is conquerable, where dreams become reality where passion is everything.

Winemaking and Viticulture

The grapes were picked in the cool of the night to retain fresh, elegant fruit flavours. A combination of rotary and headed down open fermenters were used over 7 to 9 days in the fermentation process. Most of the ferments were held at 22°C and then drained and pressed at 2 Baume. This portion completed its fermentation in new and old oak barrels. Once dry and blended, the wine remained in new and old French and American oak barrels for a further 16 months.

Tasting Comments

Deep crimson red in colour. Fresh driven bouquet displaying aromas of cassis and ripe black-berry mulberry fruit aromas with some mint. Fresh fruity complex palate displaying typical minty aromas from the Cabernet and plummy ripe sweetness from the Merlot. These flavours are balanced with mocha and spicy oak. This wine pairs perfectly with roast Sirloin of beef and Rabbit and Porcini ravioli. This wine has the flavour, structure and balance to be enjoyed now or offers added satisfaction from further cellaring.



Vintage Information

VARIETY: Cabernet Sauvignon 85% Merlot 15%

HARVEST DATE: April 2016

REGION: Coonawarra

ALCOHOL: 14.5%v/v

TOTAL ACIDITY: 6.1g/l

PH (UNITS): 3.52

WINEMAKER: John Quarisa aka 'Johnny Q'