
TROVE ESTATE

(secret squirrel)



CABERNET MERLOT

WESTERN AUSTRALIA 2018

COLOUR

Deep red with a cherry red hue.

NOSE

Lifted aromatics of violets, cherry, cassis, black tea and cardamom spice.

PALATE

A generous and dense palate with flavours of forest fruits, dark chocolate, bay leaf and biltong, hints of dusty oak and a fine tannin structure leading to a long, savoury finish.

WINEMAKING

The 2018 Cabernet Sauvignon & Merlot were machine harvested separately then destemmed and crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. Maceration was not extended to prevent over extraction of tannin. The wine was pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after ten months maturation.

FOOD PAIRING

Braised lamb and root vegetables.

VINTAGE NOTES

The 2018 vintage will go down as a classic, great all-round year. Flowering and fruit set were also exceptional giving solid yields across WA. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

QUICK NOTES

VINTAGE 2018

WINEMAKERS Kate Morgan

GRAPE VARIETY

Cabernet Sauvignon and Merlot

BOTTLED March 2019

GROWING AREA

Western Australia

ALC %/VOL 14.5% v/v

TITRATABLE

ACIDITY 5.7 g/l

PH 3.52

CELLAR POTENTIAL

4 – 6 years

OAK French

MATURATION 10 months

