



Wignalls Cabernet Merlot 2022

Winemakers Notes

Up front fruit driven, voluptuous and full bodied. A short cold soak post crushing held the must at 8 degrees, must warmed to 16 degrees then yeast added and fermented up to 26 degrees for ten days. Racked into barrels and 50% in tank, after post macerating on skins that has softened the ripe tannin structure.

74% Cabernet Sauvignon, 26% Merlot, makes the style to appeal to most people's palates, with fine grained tannins from "sweet" oak treatment. The complex nose consists of intense raspberries with some blueberries, and underlying chocolate and smoky oak characters.

Approachable and easy to drink, this Cabernet Merlot is pleasing on the nose and soft, fuller bodied texture on the palate featuring cassis and chocolate. Multi layered and round with pleasant integrated tannins and abundant dark fruits.

This drink-now wine is perfect for that long lunch, or as an accompaniment to a rich beef or game meat on cold winter nights, and simply over delivers for its value.

Varieties: Cabernet Sauvignon, Merlot

Fruit Source: Frankland River – Great Southern Western Australia

Alcohol: 13.8 %

Baume: average 13.4

pH: 3.53

TA: 5.5