

Mackereth House Wines

MACKERETH HOUSE

2009 Cabernet

Vintage notes

Wet and windy weather spring during flowering led to variable fruit set in some varieties, and early summer rains recharged the subsoil moisture levels. Despite several days of extreme heat the vines had a healthy canopy which protected the ripening fruit so that it produced well balanced flavoursome small berried fruit with intense flavour.

Winemaking

Selected parcels of Cabernet Sauvignon were picked and fermented using traditional methods including aging on skins and gentle pressing. At the completion of Malo-lactic fermentation, the wines were racked to various oak hogsheads for 15 months maturation. A number of wines were tasted and selected for final blending prior to bottling in October 2010.

Tasting notes

Bright deep purple, the nose shows fresh black-currant and coffee with subtle oak. Ripe forest berries, dark chocolate with earthy complexity, the palate is long and firm with lingering tannins and great richness. This is a great example of a soft, complex and inviting Cabernet that will develop into a classic Australian Cabernet.

Food Matching

Roast beef, stews and casseroles. Wonderful with classic cuisine and dishes with succulent sauces.

Technical details

Cabernet Sauvignon	Picked at 13 – 14 Baumé
Alcohol	14.0%
pH	3.64
Titrateable acid:	6.35g/l
Cellaring	Now to 8 years.
Serving temp	Room temperature 16° - 18° Celsius

