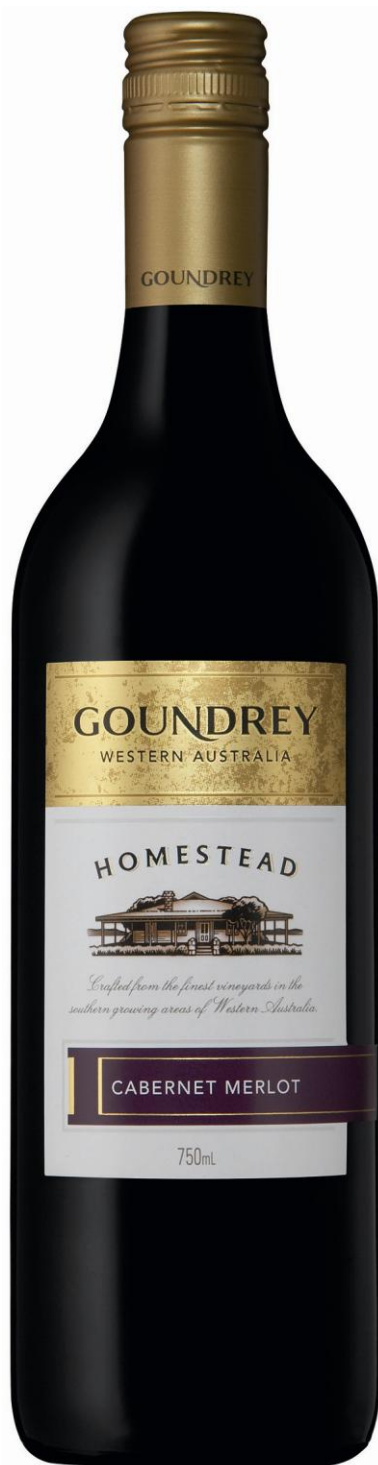


GOUNDREY
WESTERN AUSTRALIA

Goundrey Homestead Cabernet Merlot 2012



Background Information

The Goundrey vineyards are located within the vast plains of the south west corner of Western Australia. Here the vines produce a range of different styles including red wines with rich deep flavours and white vibrant wines with a crisp racy edge.

Homestead wines are crafted to be full-flavoured, mouth-filling wines with good length and drinkability.

2012 Vintage

The southern area of Western Australia experienced an average winter and then above average rainfall in spring 2011. Two rainfall events in the weeks preceding harvest helped keep the grapes fresh and vibrant through above average maximum temperatures and warm nights - a result of one of the strongest La Nina weather patterns on record.

Winemaking Notes

The fruit was machine harvested in the cool of night to retain flavour and freshness. Fermented in static fermenters for ten days the wine was gently pressed off skins, to complete alcoholic fermentation in stainless steel tank. The wine was then racked and inoculated for malolactic fermentation. Following malolactic fermentation the wine spent 10 months maturation on oak before select parcels were blended and prepared for bottling.

Tasting Notes

Brilliant dark red with a ruby hue, the wine displays intense aromatics of blackcurrant, dark cherry and Satsuma plum, with an underlying subtle vanilla oak spice. The palate is full flavoured with fresh red berries and blood plums with hints of cinnamon and all spice. French oak maturation contributes fine tannins and length to this medium-bodied wine.

Vintage	Alcohol
2012	13.5 %
Growing Areas	pH
Western Australia	3.47
Grape Variety	Acidity
Cabernet Sauvignon Merlot	5.8 g/litre

Winemaker
Ryan Aggiss