

DRIFTWOOD

MARGARET RIVER

the collection
cabernet merlot
2017



BLEND

74% Cabernet Sauvignon, 17% Merlot, 7% Petit Verdot, 2% Cabernet Franc

COLOUR

Deep red with purple hues.

AROMATICS

Vibrant black forest fruits, blueberries and dark chocolate with a hint of mint leaf and violets in the background.

PALATE

The palate provides dark berry fruit, bay leaf and cedar French oak flavours supported by refined powdery tannins, balancing acidity and persistent length on the finish.

AGEING POTENTIAL

Drink over the next 5-10 years.

OAK MATURATION

Approximately 3g/L new French oak staves in tank and mix of 2nd/ 3rd year French oak barrels

WINEMAKING

The cabernet and merlot batches came in clean and vibrant between the 3rd and 26th of April. All batches were machine harvested in the cool of the night and crushed to static fermenters. A mixture of pre-fermentation cold soak and immediate cultured yeast inoculation techniques were used to harness the unique array of characteristics coming from each block and variety.

VINTAGE 2017

Harvest eventually commenced on 28th February with chardonnay coming in beautifully over the following week, the latest start for a very long time! March was wet and humid with a number of significant rain events causing some careful harvest decisions. This was the year that kept on giving with yields in both varieties up considerably, luckily flavours and intensity were great too. The weather was glorious; fine, warm and no rainfall to speak of. A classic way to finish off the reds with the hard work in the vineyard done in early January getting great balance into the vines and patience paying off as they ripened evenly through April. The reds were given time to achieve full physiological maturity and tannin ripeness creating wines with great finesse and deep colour. Harvest of the reds commenced in earnest with Shiraz coming off first in early April, followed by the later reds in mid-late April. Driftwood's last harvest was 26th April, almost a month later than usual

WINEMAKING DATA

Geographical Indication / Margaret River

Harvest Date / 3rd April – 26th April

pH / 3.54 Titratable Acidity / 6.8 g/L

Residual Sugar / 0.4 g/L Alcohol / 14.3%

