



FRANKLIN TATE ESTATES  
MARGARET RIVER

2016 CABERNET MERLOT



**Appellation:** Margaret River

**Varietals:** Cabernet Sauvignon | Merlot

**Alc/Vol:** 14.0%

**Closure:** Screwcap

**Winemaking Notes:** The two Bordeaux varieties were processed individually with a portion fermented in open fermenters at temperatures up to 28°C. Control of tannin extraction and flavour preservation, were integral in the fermentation. Wine was pressed to Bordeaux style French oak to complete malolactic fermentation. The wine was blended from its components after maturation. The Merlot adds plush fruit and leafy characters as well as providing juicy acidity, in contrast to the Cabernet Sauvignon's structured ripe tannin profile.

**Oak:** French.

**Cellaring:** Approx. 2 - 5 years.

**Appearance:** Vibrant crimson core with a lighter hue.

**Nose:** Lifted aromas of blackcurrant and ripe dark plums with hints of black olive, sage and spices.

**Palate:** Flavours of ripe blackcurrants and dark plums dominant the palate with a savoury hint of black olive. The fruit is integrated with oak flavours of cinnamon and cedar spice. Chalky tannins give this wine length.

**Food Pairing:** Slow roasted leg of lamb with garlic and herbs served with roasted vegetables.

**Contains Sulphites.** Fined with the aid of egg and milk products, traces may remain.