

Annie's Lane Cabernet Merlot

In the early days of winemaking local wine communities would often help each other during busy times of the season. After delivering lunches to workers pruning the vines in the middle of winter one year, Annie Wayman's horse drawn cart struck difficulty in negotiating the muddy track back to her cottage. From that day on, the track has been affectionately known as Annie's Lane.

The Annie's Lane Cabernet Merlot is a great example of this traditional red blend. Cabernet Sauvignon provides the structure to this wine while Merlot's fleshy plum fruit fills out the mid-palate.

The Annie's Lane Cabernet Merlot is deep red in colour, with lifted aromas of blackcurrants, spearmint and dried herbs. The palate is rich and generous, displaying varietal Cabernet and Merlot characters including redcurrants and ripe brambly fruit balanced by subtle oak influence. This medium bodied Cabernet Merlot finishes with savoury tannins.

Winemaking

Annie's Lane Cabernet Merlot is made with a minimal intervention approach, retaining and enhancing the natural expression of the fruit. The grapes were crushed and de-stemmed. Individual parcels were fermented separately in a range of fermenter sizes including 10 tonne open fermenters. After primary fermentation, the wines were pressed off skins and then selected parcels were racked into a combination of French and American oak barrels for a minimum of 9 months maturation.

A portion of the wine matured in tank to bring lifted fruit to the final blend. Prior to blending, each parcel was re-assessed to confirm its suitability and quality for Annie's Lane Cabernet Merlot.

 $\textbf{\textit{Cellaring:} Will develop further complexity with medium to long term careful cellaring.}$

Suggested food: Lamb moussaka with chargrilled eggplants, served with pomegranate, fennel and rocket salad.

