

CHALK HILL BLUE

2019 CABERNET MERLOT

SOUTH AUSTRALIA



VINEYARD

The grapes for this wine were sourced from the Angove family's own vineyards and premium growers across South Australia. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Vintage 2019 started normally following a dry, yet cool, uneventful spring. As harvest progressed this changed and an unprecedented heatwave in early January caused the vines to shut down for a couple of weeks. With decades of experience in the region our vineyard team was well prepared and provided the vines with adequate water prior to this, ensuring healthy full canopies and fruit that was unaffected by this extreme weather event. As the weather moderated into February the vines awoke from their slumber and ripened the fruit to perfection.

WINEMAKING

The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to modern rotary fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins 7 days later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling.

TASTING NOTES

COLOUR	Dark red with magenta hues.
AROMA	A delightful combination of mulberry aromas with a hint of cream ventures forth on first impression.
FLAVOUR	The palate is full and soft displaying good berry fruit characters, black cherry, mulberry and plum, with good length.
CELLAR POTENTIAL	3 Years

HAVE IT WITH ...

Great with just about any meat dish and fantastic with Pizza.