

## THE ANCHORAGE

### 2021 CABERNET MERLOT SOUTH AUSTRALIA



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#### VINEYARD

The grapes for this wine were sourced from premium growers in South Australia. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

What a vintage! Following all of the challenges 2020 threw at us it was satisfying to enter the 2021 season with our vineyards in near perfect condition and Mother Nature smiling down on us. Good winter rains set the vines up for the perfect start to the growing season with mild conditions continuing through from budburst to flowering. This allowed for good, even fruit set and low disease pressure. The relatively mild conditions continued through veraison and onto ripening with only a handful of days over 35 degrees Celsius. As the fruit ripened on the vine we knew we would be crafting the best wines of the decade (it is year 1 after all). Harvest began in late January and continued in and even, unhurried pace into late March with all varieties looking simply stunning.

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#### 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.

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#### 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.

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#### HAVE IT WITH ...

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