



2004 Merlot Cabernet Sauvignon

The Mt Jagged Vineyard produces quality cool climate wines from the Southern Fleurieu region. Each release in the Mt Jagged range builds on this quality reputation and offers a single vineyard wine of outstanding quality hand made from the vine to the bottle. The vines were established in 1989 in the ranges just south of McLaren Vale at an altitude of 320 metres with a mean January temperature of only 19 degrees Celsius.



The 60:40 blend of Merlot and Cabernet Sauvignon creates a wine with intense crushed berry aromas with integrated spicy cedar oak with hints of mint. The cool climate fruit flavours of raspberry and blackcurrant show through the fine-grained tannin structure with a subtle oak presence that doesn't overpower the fruit.

Cellaring: will reward 6-10 years, continuing to develop an earthy complexity over time.

Viticulture: 2004 was a warm long vintage with the vineyard producing more grapes than the desired 2-2.2 tonnes per acre so fruit thinning was undertaken to bring the quantity back down to maximise flavour. The berry and bunch size was consistently small thus resulting in a good ratio of skin to juice and better colour and flavour extraction.

Vinification: The two parcels were fermented separately and aged separately in seasoned French Hogsheads (300lt) for 14 months. After maturation the wine was blended together and then bottled and stored for 7 months before release.

Reviews:

4 Glasses

Medium red-purple; mint, leaf, earth and berry aromas and flavours; not withstanding the alcohol, light to medium bodied, with fine tannin support.

Rating: 88, Drink: 2010, \$20

James Haliday 2008 Wine Companion
