



2005 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.



Deep red in colour, the complex nose offers forest fruits wrapped in subtle cigar box and briar notes. A plush front palate that dovetails into intense plum and blackberry fruits given support by integrated French oak and a subtle hint of cinnamon spice. The long finish is framed by finely grained tannins and a refreshing acid backbone.

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

Viticulture: 2005 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.

14% alc/vol

Reviews:

4.5 Glasses

Rating: 90

James Haliday 2010 Wine Companion
