

# AMATOVINO

## 2016 The Brad

*Cabernet Sauvignon / Merlot*

Grapes from the central Wallcliffe sub-region of Margaret River were selected for this vintage, showing the elegance and finesse these varieties express.

A 90/10 blend of Cabernet Sauvignon and Merlot created to harness the strengths of each variety. Cabernet providing the dark fruits, structure and poise; Merlot supplying the fleshiness and juicy red-fruits.

Open-fermented in stainless vats, pressed into aged and new French oak. Unfined, lightly filtered.

Vibrant black/red colour. On the nose dark mint chocolate leaps from the glass, tobacco leaf, mocha and cedary oak. Dense and chewy black-currant aromas join spicy plum, coconut and star anise. A potpourri of exotics.

The palate shows satsuma plum and eastern spices. The creamy mouthfeel is generous and inviting, soft acid and gentle tannin assisting. Briary red/black-fruits to lead to a long finish.

## Technical Information

Harvest:	March 2016
Bottled:	October 2017
Ingredients:	Cabernet Sauvignon, Merlot grapes. Sulphur Dioxide
Alcohol:	13.7%
TA:	6.1 g/l
pH:	3.45
Location:	Central Wallcliffe sub-region
Region:	Margaret River

## Awards and Accolades

**New Release, not yet submitted**

