

EVENING STAR CABERNET SAUVIGNON MERLOT 2005

BACKGROUND

The ship Evening Star docked at Port Phillip Harbour in February 1856 carrying Mr David Pettavel's family and friends destined for the expanding vineyards of Geelong. Recruited in Switzerland and accompanied on the voyage by Mr Pettavel, these experienced viticulturists were pivotal in the expansion of viticulture and winemaking in the Geelong region.

The Evening Star range is focused on vibrant and expressive Geelong fruit characters, round palate structure and youthful accessibility. The wines are all released ready to drink and are great accompaniments to a wide range of foods.

PRODUCTION NOTES

Blend Components - Cabernet Sauvignon 65% Merlot 35%

Early ripening Merlot and late ripening Cabernet Sauvignon grapes from our Strathmore vineyard were fermented separately in open top fermenters, spending a total of 35 days on skins before being pressed to French oak barrels. After six months maturation the first blend was made, adding the rich, ripe Merlot to the Cabernet Sauvignon to soften the wine and add fruit complexity. An additional 4 months oak maturation ensured that the tannin structure softened and the oak characters fully integrated before release in early 2007.

WINE DESCRIPTION

The rich ripe plum and black berry fruit flavours of the Merlot add depth, mid palate roundness and softness to the firmer tannins and vibrant red berry fruit flavours of the Cabernet Sauvignon. Maturation in French oak has added depth and oak complexity to the wine while allowing the tannins to soften, ensuring the wine flavours integrated prior to bottling.

Deep red cherry in colour this wine displays cassis, ripe black plum, juicy, rich red berry fruit and spicy fine grain oak characters. Suitable for immediate consumption, or cellar for 3-5 years for increased complexity.

The 2005 Evening Star Cabernet Sauvignon Merlot has been bottled under screw cap to eliminate cork taint and ensure a perfect seal.

TECHNICAL SPECIFICATIONS

Alcohol: 13.9% VOL

pH: 3.71

Total Acid: 6.4 g/L Tartaric

Residual Sugar: 1.50 g/L

Bottle Size: 750ml

Bottle Type: Premium Claret - Antique Green

Closure Type: Screw Cap

Carton Size: 12 x 750ml Vertical

EAN Bottle Barcode: 9331294000140

EAN Carton Barcode: 9331294000157

UCC Bottle Barcode: 876489000059

SPC Carton Barcode: 08764890000053

