

Cooralook



COORALOOK CABERNET SAUVIGNON MERLOT 2008

VARIETY:	Cabernet Sauvignon (75%), Merlot (25%)
REGION:	Strathbogie Ranges
ALCOHOL:	14.5%
RESIDUAL SUGAR:	2.30g/l
PH:	3.50
TITRATABLE ACIDITY:	6.0g/l
BARREL AGING:	18 months in French oak
HARVEST DATES:	March 2008

2008 GROWING SEASON

As the growing season progressed above average rainfall in November and December mixed with warm temperatures saw ideal growing conditions for the vines, enabling the shoot growth to be more vigorous than normal. January and February saw above average temperatures with a return to the dry conditions that have prevailed for so many years. Fine weather at flowering led to a good fruit set resulting in average cropping levels. Vintage in the high altitude Strathbogie Ranges vineyards started on 25 February and the fruit was picked in excellent condition with high levels of natural acids being retained. Harvest was completed on 26 March 2008.

WINEMAKER'S NOTES

Dark red with garnet hues, this Cabernet Sauvignon Merlot blend displays dark fruits of the forest aromas, cassis and a hint of oak spice. Well balanced with soft tannins and lovely ripe cabernet flavours, the palate exhibits more dark berry fruits supported by some earthy, leather and chocolate characters. With vine age of 30 years, the wine shows depth and complexity and has a dry, lingering finish.

Chief Winemaker – Tom Carson