



BROWN HILL

2022 Trafalgar Cabernet Merlot



Wine Specs

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| Vintage: | 2022 |
| Varietal: | Cabernet Merlot |
| Harvest: | 23 rd March - 12 th April 2022 |
| Acid: | 6.1g/L |
| pH: | 3.54 |
| Bottled: | August 2023 |
| Alcohol | 14% |

Tasting Notes

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| Colour: | Ruby red |
| Nose: | Blueberry, plum and cassis |
| Palate: | Dark red and blue fruit. Plum, blueberry and black olives with subtle hints of baking spice and smooth silky tannins. |
| Cellar: | 10 Years |

Growing Season Notes

A wet start to the growing season set the vineyard up with a strong start. The hot beginning to summer created the perfect growing season across the region. With an abundance of blossom, bird pressure was low allowing for early precision canopy and crop management. This gave the fruit optimal opportunity to achieve flavour before being harvested.

Vineyard Information

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| Soil Type: | Lateritic gravel/loam |
| Orientation: | North-South facing |
| Pruning Method: | Cane pruned |
| Yield: | 4 ton per hectare |

Production Notes

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| Harvest: | Handpicked |
| Crush: | Destemmed & hand sorted |
| Fermentation: | 14 Days in Stainless steel |
| Oak: | 16 Months in French oak, 10% new oak |

Food Pairing

Slow cooked lamb shank with mashed potato sauteed green beans and baby carrots

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| Winemaker: | Nathan Bailey |
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