

# TWO JOKERS

## TASTING NOTES

### 2006 TWO JOKERS CABERNET MERLOT

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|---------------|-------------|
| HARVEST DATE  | April 2006  |
| BOTTLING DATE | August 2007 |
| pH            | 3.49        |
| TA            | 6.10 g/L    |
| ALCOHOL       | 12.5%       |

#### 2006 VINTAGE

2006 Vintage had a mild and long ripening season. These conditions favoured the accumulation of intense colour and flavours in the red grapes.

#### VINIFICATION

The grapes are crushed and destemmed into fermenters. Yeast is added immediately once in fermenter and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees Celsius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of American oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

#### COMMENTS

Mid red in colour. The nose shows rich berry fruits with roasted capsicum. The medium bodied palate shows rich blackberry and spice. The wine finishes with soft, velvety tannins and a good sweet fruit length.

100% FAMILY OWNED

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