



Lindemans

Cawarra Cabernet Merlot 2005

The Lindemans Cawarra Range is a tribute to the vision of Dr Henry J Lindeman, who in 1843, purchased a property in the Hunter Valley named 'Cawarra' (an Aboriginal word meaning 'beside running water') and planted his first vines.

The Lindemans Cawarra wines are made with the idea of creating wines that offer fresh, easily enjoyable flavours at a price that offers incredible value for money.

The skill and diverse resources of the Lindemans winemaking team has allowed them to source fruit of a quality rarely seen in a wine of this style. By focusing on this fruit and limiting the use of oak, they have been able to create a range of wines that are immediately appealing, consistent and offer maximum satisfaction.

Regional Source

A multi-district blend drawn from vineyards throughout South Eastern Australia.

Vintage Conditions

The 2005 vintage was of consistent good quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.

Grape Variety

Cabernet Sauvignon, Merlot

Maturation

Minimal maturation with both French and American oak.

Winemaker Comments: Paul Milton



Colour

Rich plum with crimson hues.



Nose

Soft blackberry aromas combine with strawberry and cherry notes, with subtle oak spice in the background.



Palate

Medium bodied and soft, generous blackberry and cassis flavours combine with cherry and strawberry tones. The finish is elegant and rich with a stylish vanillin, spiced element.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

2 Feb 2006

Peak Drinking

2007 - 2008

Food Matches

Ideally suited to Beef, Lamb, Pasta

