



Cawarra Merlot 2017

The Lindeman's Cawarra Range is a tribute to the vision of Dr Henry 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 Lindeman's 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 Lindeman's 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've been able to create a range of wines that are immediately appealing, consistent and offer maximum satisfaction.

his Cawarra Merlot features aromas of confectionary and ripe plums, while the palate presents rich fruit sweetness, ripe berries & subtle spicy oak in this light/medium bodied wine.

Winemaker Comments Yelena Richardson

Vintage Conditions: The growing season leading up to the 2017 vintage was challenging. A season of extreme, sometimes isolated weather events resulted in some vineyards being hit by storm and hail. With a cool start to the season and with good soil moisture profiles, vintage commencement was generally late, running 3 – 4 weeks behind past seasons. The cooler weather and delayed ripeness favoured strong varietal fruit flavour and good colour across the mainstream red varieties. Patience was needed to allow the red fruit to properly mature and to manage the risks associated with a late completion to harvesting.

Grape Variety: Merlot

Maturation: Stainless steel

Colour: Vibrant red with cherry hues

Nose: Confectionary and ripe plums

Palate: Light/medium bodied, presenting rich fruit sweetness, ripe berries and subtle, spicy oak

Vineyard Region: South Eastern Australia

Harvest Date: February to April 2017

Peak Drinking: Enjoy young and fresh

Food Match: Tomato-based pasta dishes

