



THE LEGEND OF

CONVERGENCE

• BAY •

Cabernet Sauvignon/ Merlot 2024

TASTING NOTES

Cassis, pencil shavings, black berries, mulberries and prominent wood on the nose. Full bodied, complex wine with good structure and soft tannins.

ANALYSIS

Alc:	13.5 vol%	pH:	3.69
RS:	2.8 g/l	TA:	5.6 g/l

VINEYARD

The vineyards is planted on deep Hutton soil and is trellised on the Perold system. A drip irrigation system is installed and the vineyards are planted in an East-West row direction. The Cabernet Sauvignon vines are 12 years old, and the Merlot is 25 years old.

HARVEST & CELLAR TREATMENT

Our Cabernet Sauvignon and Merlot grapes were harvested from specific vineyard blocks that have a history of producing quality. Picked at full phenolic ripeness between 24 - 25 Balling. Destalked, crushed and fermented with 3 pump overs per day to ensure soft extraction of tannins but full colour extraction. Pressed when fermentation was completed in stainless steel tanks.

SERVING

Best enjoyed now or within 3 years after vintage. Pairs well with savoury dishes like beef and lamb stew, aged cheese, and lasagne.