

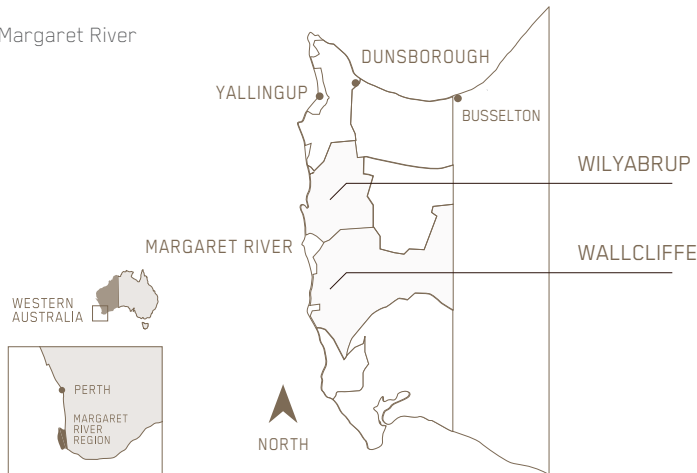
# AMELIA PARK [ WINES ]



## 2010 MISHMASH MARGARET RIVER RED

*Varieties* Cabernet Sauvignon, Merlot

*Region* Margaret River



*Vineyards* Wilyabrup and Wallcliffe sub-regions of Margaret River are well known for producing wines of excellent finesse and balance. Due to a warm dry growing season and good exposure of fruit, this has allowed the vineyard to reach optimum ripening.

*Season* The 2009/2010 growing season began with warm conditions during the spring months resulting in evening flowering and fruit set, with better than average yields. The ripening period was blessed with warm dry conditions early on, followed by a cooling off in the latter weeks of March, delivering beautiful ripe and balanced flavours.

*Harvest Date* March 2010

*Winemaking* We harvested during the cool of the night to maintain the quality of the fruit. The fruit was destemmed and crushed into stainless steel static fermenters. Gentle pumpovers during the primary ferment extracted all colour and flavour from the skins. After primary ferment the wine was pressed off skins to complete its secondary ferment and aged with French oak.

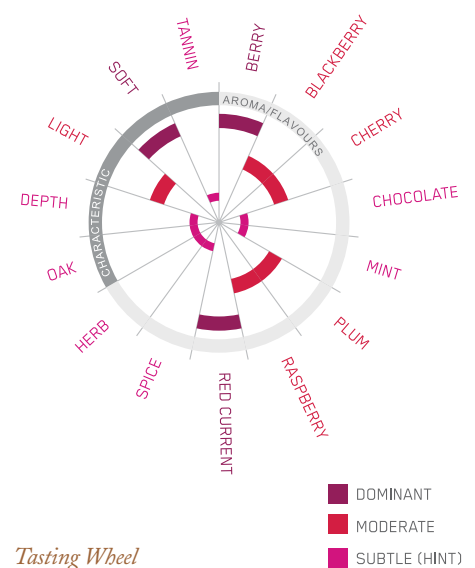
*Analysis* Alcohol: 14.0% TA 5.5g/l pH 3.55

*Bottling Date* 10th May 2011

*Closure* Screwcap

*Cellaring* 5 years

*Tasting Notes* Fruit driven, subtle oak and smooth tannins define this ready to drink style of wine. Ripe berries and redcurrants flow from the glass with cherries and plum flavours on the soft gentle palate.



*Tradition. Craft. Quality.*