



THOMPSON ESTATE

2012 CABERNET MERLOT

Thompson Estate Vineyard is a Margaret River vineyard of considerable natural beauty which produces wines of internationally recognised quality and elegance. Since its founding in 1997, it has become recognised as one of the leaders in the region. It is set in a gently sloping location in Wilyabrup surrounded by native trees, and has a strong emphasis on sustainable viticulture and environmentally sensitive land management. The focus on quality and consistency in the vineyard and state of the art winery produces highly regarded wines exported to ten countries. As a family owned company, it regards some support for the arts as one of its responsibilities.

Tasting Notes

Deep dark red with a slight purple edge and brilliant clarity. Rich, complex fruit driven nose of an attractive array of blackberry, blackcurrants and other rich dark fruits pleasure the senses. A hint of dried sage, delicate violets, and cedar oak spice add an extra element of complexity while a splash of mint gives a clean, uplifting edge.

A rich, medium bodied palate with delicate red berry fruit flavours fills the mouth followed by a dark berry overtone and a savoury edge. The firm but slightly powdery tannin structure is in perfect balance with the fruit giving great length, complexity and elegance to the wine.



Winemaking Notes

The fruit was gently machined harvested and processed into red fermenters where they are tenderly pumped over three times a day during fermentation to maximize colour extraction. When fermentation is complete the pump-over process continues twice a day until optimum tannin extraction has been achieved. The skins are then pressed and transferred to French oak barrels where the wine undergoes malolactic fermentation. The wine is matured in barrel for 18 months before fining and bottling.

Technical

Geographical Indication:

Variety:

Analysis:

Winemakers:

Harvest Date:

Oak Maturation:

Bottling Date:

Vintage 2012 Notes

Excellent canopy health was the result of good finishing Winter rains with moderate Spring conditions. The Summer ripening period was dry and warm with some above average temperatures in late January prompting an early start to Harvest. With cooling weather in early February, the fruit ripened slower to a more typical pattern resulting in a steady but long vintage. The fine weather continued through to mid-April when harvest completed for reds.

Wilyabrup, Margaret River

Cabernet Sauvignon 78%, Merlot 12% &
Cabernet Franc 10%

Alcohol 14 % v/v, Residual Sugar <2.0 g/l, pH 3.46 &TA 7 g/l

Bob Cartwright and Paul Dixon

March 2012

Older French Oak

31 January 2014

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