



HOLM OAK
TASMANIA

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CABERNET MERLOT

BLACKBERRY, RICH, SOFT, FRUIT DRIVEN

WINEMAKING NOTES

The Cabernet and Merlot for this wine were picked at optimal ripeness to ensure a fruit driven style of wine. The fruit was fermented in small batches which were hand plunged to ensure gentle extraction of fruit flavours and tannins. The wine was pressed immediately upon the completion of alcoholic fermentation to ensure that the fleshy fruit characters of the wine were preserved. Following fermentation and pressing this wine was matured in tank with a small oak addition to ensure the preservation of the fruit characters.

TASTING NOTES

This wine is a medium weight, fruit driven style of wine. With only a small oak addition, the true grape flavours are revealed. Blackberry and raspberry flavours dominate this wine, whilst the palate is fleshy and smooth.

TECHNICAL NOTES

Alcohol: 13%

Harvest date: April 2017

Acidity: 7.5 g/l

Bottling date: January 2018



FOOD MATCH

LAMB

This medium weight Cabernet Merlot is a great match for lamb and the softer tannins in this wine marry perfectly with the delicate nature of Tasmanian grass fed spring lamb.

LOCAL LAMB PRODUCERS

Land Fall Farm Fresh.

The Archer Family has farmed 'Landfall', on the banks of the Tamar River since 1876. Five generations of their family have worked the land to produce quality farm products, most notably their award winning Angus beef and prime lamb.

The current crop of Archer children who total 5 siblings have decided to value add to the family business and have set up their own butcher shop in Launceston, stocking their own beef and lamb as well as other produce from around the state.

Landfall Farm Fresh butcher shop can be found at:

49 Balfour Street, Launceston 7250

Wed - Fri: 10am - 5:30pm

Saturday: 9am - 2pm

Sun-Tue: Closed

Phone: (03) 6334 5751