



## CABERNET SAUVIGNON MERLOT

*Did you know that on a brisk day in March twelve people from several countries around the world spent 8 hours berry sorting this wine? You heard me: not bunch sorting (that was done too), not driving a machine harvester and shaking berries off a vine, but berry sorting - by hand! Approximately one billion individual berries - only selecting the best. I wish this was just a joke or a sales pitch but I personally spent 8 hours sorting those berries so you could enjoy this wine just that little bit more. They say that magic is just someone spending more time on a craft than any normal person would think was reasonable. Enjoy the magic.*

*A combination of open and closed fermenters is used to allow the wine six days on skins post-fermentation before transferring it into oak where it undergoes the malolactic fermentation. To enhance the wine's primary fruit flavours it is matured for about nine months in a majority of mature (rather than new) barriques. Blending Cabernet Sauvignon (66%), Merlot (28%) and Cabernet Franc (6%) gives the wine backbone and tightness of structure while emphasizing its smooth, soft texture and fragrance.*

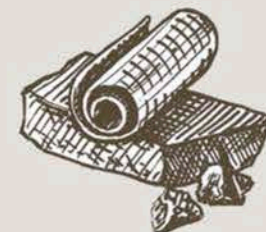
*This, the current Fire Gully Cab Merlot, is showing some restraint on the nose, gently perfumed red berry aromatics, opening onto a palate that has ripe plum and blackcurrant flavours. It's medium to full-bodied, a touch denser than the previous vintage, and so showing more weight, good structure, and gentle grip on the finish. It has the depth and power to reward short term cellaring and the velvety texture and pleasing approachability to make it difficult to resist over the next twelve months.*



*Food Pairing:  
Salt Bush Lamb*



*Black Currants*



*Dark Chocolate*



*Mint*