

MÉRITE

'caves' cabernet sauvignon 2024



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Mike Kloak and Colleen Miller

Grape(s): Cabernet Sauvignon

GI: Wrattobully (Limestone Coast, South Australia)

Site(s): Estate vineyard in the cavelands district, Joanna, of Wrattobully

Vintage notes: The 2024 growing season fluctuated between alternating phases of wet and dry weather, with rainfall increasing during veraison periods and then drying out during the ripening process. This cycle created a cool calm ripening period that allowed flavors to develop nicely before picking, despite the extra work it meant in the vineyard. Cabernet grapes specifically flourished during this vintage with wines showing freshness and vibrancy.

Vineyard notes: The Merite vineyard site atop a portion of the Naracoorte Cave System, a UNESCO World Heritage Site and national park. Varied top soils, including the terra rossa red, silty clays made famous by neighboring Coonawarra, over a limestone bedrock and system of caves which contain an underground freshwater system that helps cool the vineyards. The vineyard sits 110m above sea level, making it the highest planting in Wrattobully.

Winemaking: Harvested with state of the art equipment that sorts berries before arrival into the picking bin. Grapes were crushed, destemmed, and fermented in small-batch stainless steel tanks. After 7 days, the ferments were drained, pressed, and racked into oak. Maturation in French and Hungarian oak, 20% new. Egg white fined.

Closure: Stelvin **ABV:** 14.5%

Tasting notes: A regal wine, balancing firmness and juiciness to great appeal. Aromas of dusty cedar, tobacco, Davidson plum (a tart native plum), and black currant. The palate adds complexity with river mint, cinnamon myrtle, and plump but structured blue and black fruit. This wine is defined by length, structure, and balance: an affordable wine for serious cabernet drinkers.

Production size: 2000 dozen