

Bancroft Bridge

Bancroft Bridge is the exciting, contemporary new label for a range of premium wines specifically designed for on-premise. Bancroft Bridge offers generously flavoured wines with good varietal definition, fine texture, structure and balance that are delicious with food.

Chardonnay, Riesling, Semillon Sauvignon Blanc, Semillon Chardonnay, Cabernet Merlot, Shiraz Cabernet, Sparkling



CABERNET MERLOT 2007

Region

Australia

Appearance

Deep purple with crimson hues

Bouquet

Sweet fragrant aromas of blackberries with underlying mint and hints of oak

Palate

A generous wine that shows vibrant fruit on the rich palate with soft mouth-coating tannins

Vintage Conditions

Drought conditions led to an earlier vintage than previous years. Dry weather and warm sunny days with low crop levels have created wines with great flavour intensity.

Winemaking

Fruit was selected by the winemaker and picked when both flavour and Baumé were optimum. The Cabernet portion spent 7 days on skins at 27° - 30°C. The Merlot component spent 5-7 days on skins at 20° - 24 °C. A combination of French and American oak was used.

Wine Analysis

Alc/Vol : 13.5 % pH : 3.50 TA : 6.54 g/L

Cellaring

A wine made to consume now or cellar for upto 2 years.

Suggested Cuisine

This wine is best suited to beef or lamb dishes

General Characteristics

●● Dry/Sweet ●● Body

KEY

● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet

● Light Bodied ●● Medium Bodied ●●● Full Bodied