



WINE NAME VINTAGE	Picardy Merlot Cabernet Sauvignon Cabernet Franc 2011		
PRODUCER	Picardy (ALL ESTATE GROWN)		
WINEMAKERS	Father and son team, Bill and Dan Pannell		
REGION SUB REGION	Pemberton, Western Australia		
GRAPE VARIETIES	Merlot 54%, Cabernet Sauvignon 27%, Cabernet Franc 19%		
WINE TYPE	Dry Red	ALCOHOL LEVEL (%)	13.5%
WINE BODY	Medium bodied	CLOSURE	Natural Cork
VITICULTURE AND TERROIR	The Picardy site was specially selected in Pemberton for its high altitude and well drained gravely loam soils. This is cool climate viticulture at its best. The vines are planted on a north/westerly facing slope for maximum exposure to sunlight. Vine age at time of harvest is 17 years.		
VINIFICATION	The vines are dry grown, cane pruned and handpicked, low yields are encouraged. In the winery the grapes are firstly destemmed, then transferred into small open fermenters to be hand plunged four times a day. This wine is then matured for 12 months in specially imported new to four year old small French oak barriques.		
PRESS	THE WINE FRONT TUESDAY 17 SEPTEMBER 2013 BY GARY WALSH Picardy Merlot Cabernet Sauvignon Cabernet Franc 2011 Good wines made for drinking: we need more of them. This is a blend 55% Merlot, 23% Cabernet Sauvignon and 22% Cabernet Franc. Redcurrant, raspberry, grassy and floral perfume, cedar, slight aniseed and chocolate. Medium bodied at best, fresh and bright with a fine soft tannin and impeccable balance and length. Has a cool breezy feel and pure red fruited appeal, and while it's perhaps not overly complex at present, it's almost impossible to stop drinking. Claret for the table and for the cellar. Amen. Enjoyed this mightily. Rated: 93 Points Drink: 2014-2021+		
BACKGROUND	Picardy is owned and operated by Bill, Sandra and Dan Pannell. Picardy was established by the family in 1993. Bill and Sandra were pioneers of the Margaret River region, establishing Moss Wood vineyard and winery in 1969. After selling Moss Wood in 1985, the Pannells had an interest in Volnay's Domaine de la Pousse d'Or, until the purchase of the property in Pemberton. Dan has grown up in the wine industry and in 1993 completed a Bachelors of Science (Oenology) at The University of Adelaide.		
TASTING NOTES	Like the pinot, another red that needs considerable airtime, but even after 24 hours it still remained tight- lipped. Plenty of earth and minty fruits on the nose that follow through to the tightly wound palate, although those tannins still hog the microphone a little. The coffee oak is still slightly dominant but there's enough of an outline of fruit to suggest stashing a couple of cases for a rainy day will pay dividends in future. Drink the shiraz while you wait.		
FOOD MATCHING	A great match for braised venison or lamb stew.		
OPTIMUM DRINKING	3 to 10 years but with careful cellaring, this wine will cellar for 15 years.		

