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# FIRE GULLY

FARM *and* VINEYARD



## CABERNETS MERLOT

2016

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, with varying 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 twelve months in a majority of mature (rather than new) barriques. Blending Cabernet Sauvignon, Cabernet Franc and Merlot gives the wine backbone and tightness of structure while emphasizing its smooth, soft texture and fragrance.

"Medium bodied cabernets merlot blend that punches out those typical blackcurrant and chocolate characters. Throw in a little black olive and scented mint and you have a most pleasing red for drinking over the next few years. The palate is silky smooth with a grainy tannin finish to balance."

*Wine Guide 2019, Ray Jordan*



*Black currants*



*Dark chocolate*



*Mint*

Only 2628 Bottles Produced

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