



BRAND'S LAIRA®

COONAWARRA

2014 BRAND'S LAIRA FOUNDATION CABERNET MERLOT

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Vintage 2014 in Coonawarra was one of the longest on record. The growing season was long with a good moist start; flowering commenced in November with cool windy conditions leading to lower yield in Cabernet and Merlot. This was followed by a dry Summer with warm days and cool nights - perfect for development of colour and flavour; however some heat wave conditions in January caused a little fruit loss. The ripening period for the red varieties was cool and slow; harvest of red varieties began in late March with classic varietal fruit flavours, good colour and fine grained tannins.
COLOUR	Bright, crimson red.
AROMA	The nose displays lifted fresh pure red and dark fruits accompanied by subtle mocha and vanilla oak notes.
PALATE	The palate displays vibrant fruits of plum and cassis with a touch of mint character and spicy oak. The palate is of medium weight with an elegant structure, round and soft with a fine tannin finish and lingering fruit flavours.
VINIFICATION AND MATURATION	The individual Cabernet and Merlot fruit parcels were fermented on skins for a period of six to seven days in headed down stainless steel fermenters and rotary fermenters with pumping over or rolling twice daily to ensure full extraction of colour and flavour. The wine was then pressed off skins while still slightly sweet (around 1 Baume) and 80% moved to French and American oak stave tanks and 20% moved to second and third use oak barrels to complete primary and malolactic fermentation (MLF). On completion of primary and malolactic fermentation the wine was racked off its lees, the tanks and barrels cleaned and the wine pumped back to the stave tanks and barrels for an average 10 months maturation with one more racking in the meantime to aid wine development and clarification. After 12 months the individual Cabernet and Merlot wine parcels were assessed, the final blend decided and the wine then moved to make up the blend. The Brand's Laira Cabernet Merlot is designed to be a fresh, soft and fruit rich earlier drinking style to complement the more traditional style of Brand's Laira's other reds.
PEAK DRINKING	Best appreciated while young and fresh but with careful storage it will age well for several more years.
WINE ANALYSIS	Alcohol: 14.0% pH: 3.37 Acidity: 5.2g/L

Peter Weinberg

Senior Winemaker

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