



**WINE NAME |  
VINTAGE**

**Picardy Merlot Cabernet Sauvignon Cabernet Franc 2014**

**PRODUCER**

Picardy (ALL ESTATE GROWN)

**WINEMAKERS**

Father and son team, Bill and Dan Pannell

**REGION | SUB REGION**

Pemberton, Western Australia

**GRAPE VARIETIES**

Merlot 48%, Cabernet Sauvignon 29%, Cabernet Franc 23%

**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.

**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**

Blood plum, cracked black pepper, green olive, ripe mulberry and back cherry. The tannins are fine grained and persistent, the fruit having a plushness on the sides of the mouth...it lingers. This is resinous, all the characters are black and dark, yet there is a purity to its broodiness. The dominant Merlot facilitates a plump vibe on the palate, the Cabernet Sauvignon lending quenching dark fruit, and the Cab Franc gives Sage leaf and perfume to the aromatics. This is deeply aromatic. The Merlot/Cab/Cab blend and the Merlimont start life as the same wine: co-fermented and shifted into different barrels-the Merlimont going into older oak for a longer time, and the MCC seeing new oak for a shorter period of time. The result is startling-the MCC having greater vibrancy and concentration, while the Merlimont (only made if the vintage is suitable) tends to be more elegant, age-worthy and refined. *EL*

**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.

