



WINE NAME | VINTAGE **Picardy Merlot Cabernet Sauvignon Cabernet Franc 2019**

PRODUCER Picardy (ALL ESTATE GROWN)

WINEMAKERS Father and son team, Bill and Dan Pannell

REGION | SUB REGION Pemberton, Western Australia

GRAPE VARIETIES Merlot 65%, Cabernet Sauvignon 20%, Cabernet Franc 15%

WINE TYPE Dry Red **ALCOHOL LEVEL (%)** 13%

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 gravelly 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 20 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 A friendly and inviting right bank blend of 65% Merlot, 20% Cabernet Sauvignon and 15% Cabernet Franc, showing a plentitude of rich and fleshy primary fruits. There is a wide spectrum of flavours here, ranging from bright red fruits, through to black currants, star anise and a hint of tomato leaf. The oak is subtle, content in the back seat, whilst the refreshing acidity takes the steering wheel and fine-grained, chalky tannins watch from the passenger side.

An excellent expression of right bank style, this would make an exceptionally fine dance partner through winter or, of course, much longer if you wish.

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.

