



Creed Wines

TASTING NOTE

2006 The Marque - Merlot / Cabernet Franc
1st Vintage Release

The Marque

Region
Barossa



Percentages
Merlot 70%
Cabernet Franc 30%

Colour
Dark red/ purple.



Nose
Dense aromatic nose of ripe black fruits with layers of spice and lifted cherries. The wine has later hints of violets and subtle oak.

Flavour
A full palate of ripe fruits come forward with a complex sensation of clean spices, firm tannins and a long smooth finish to the wine. Fine black fruits give density to the palate with the finesse of French oak enhancing structure and complexity.

Vinification and Maturation
Both Merlot and Cabernet Franc parcels were harvested at optimum ripeness from premium vineyards in the south of the Barossa. The fruit was open fermented and pumped over daily with the wines being left to soak on skins post fermentation being complete. Both parcels were hand basket pressed direct to oak for malolactic fermentation. Maturation in French oak for 20 months then the best barrels were selected to make the blend. The wine has been bottled with minimal filtering and therefore will throw some sediment. Decanting prior to serving is recommended.



Winemaker:
Daniel Eggleton

Technical data
Alc/ Vol: 15.5% pH: 3.75 Ta: 6.35 gms/ litre

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