

## cabernet merlot 2000



### Vintage Comments

Vintage 2000 began with an early budburst starting speculations of an early vintage. Cool days and nights with adequate rainfall allowed vines to grow unstressed and flowering and fruit set was still early. As the warmer summer months came upon us, the weather remained cool and dry creating a long, even ripening phase. This resulted in most varieties being picked later than expected and quality levels - especially in reds - to also be higher than average.

### Harvest Data

Date harvested:	7-28 April 2000
Baume:	13.4
Alcohol:	13.3 alc/vol
pH:	3.62
Acid:	6.15 g/L

### Wine Making

Fermentation	allowed to reach 25 degrees
Time on skins	14 days
Oak	12 months, new and used American barriques

**Winemaker** Warren Proft

**Region** King Valley 100%

**Colour** rich crimson with plum hues

**Nose** vibrant berries, herbs and currants with hints of mint and sweet vanillin oak

**Palate** red currant, plum, leather and tobacco with a vibrant, Merlot-driven mid-palate finishing with a dry and pleasing finish

**Food** duck, robust risotto and cassoulet

**Cellaring** drink now or until 2009+

**Alc/Vol** 13.7%

### Risotto of Roasted Vegetables with Pesto

- 1 large Spanish onion
- 1 red capsicum
- 1 yellow capsicum
- 1 small eggplant
- 1 bunch asparagus
- 2 T olive oil
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- 2 cloves garlic, minced
- 4 spring onions, chopped
- 400g Arborio rice
- 200ml white wine
- 850ml vegetable stock
- 50g Parmesan cheese
- 2 T sour cream
- Freshly ground black pepper

Dice the eggplant and sprinkle with salt. Allow the eggplant to drain for 30 minutes then rinse briefly and dry well. Pell and quarter the onion, remove the seeds from the capsicums and

cut the flesh into large chunks. Cut away tough stalks from the asparagus and cut into manageable lengths. Mix all these vegetables with the olive oil and roast at 240° for 30 minutes, stirring once.

Meanwhile, begin the risotto. Heat the remaining olive oil and add the garlic and spring onions. Add the rice and stir to coat. Add the white wine and allow the liquid to be absorbed. Begin adding stock, half a cup at a time and stir well between each addition.

When adding the last of the stock, add the roasted vegetables and their juice and stir to combine.

Add the grated cheese, sour cream and black pepper and serve immediately with a spoonful of pesto on top.

NOTE: To make pesto, process 2 cups tightly packed basil leaves, 2 cloves garlic, 1/2 cup toasted pine nuts and 1/2 cup grated Parmesan cheese. With the motor running, add enough olive oil to reach the consistency you desire, about 3/4 cup is usually enough for a firm pesto. Pour a little olive oil over the surface and chill until required.