

cabernet merlot 2003

WINEMAKER

Warren Proft

REGION

King Valley 100%

BLEND

Cabernet Sauvignon 82 % Merlot 18%

HARVEST

Cabernet Sauvignon: April 16 & 23 2003
Merlot: March 3 2003

BOTTLING

February 24 2005

COLOUR

crimson with plum hues

NOSE

ripe cherries and macerated dried fruit with hints of black currant

PALATE

ripe blackcurrant and spicy plum flavours work in elegant harmony with soft dry tannins on the finish

FOOD

duck, robust risotto, lamb casserole and cassoulet

CELLARING

to 2012

ALC/VOL

13.5%

°BAUMÉ Cab Sauv 13.4/14.0 Merlot 13.7

RESIDUAL SUGAR 0.29 g/L

TITRATABLE ACIDITY 6.2 g/L

pH 3.45

LAMB CASSEROLE

1 1/2 pounds lean lamb, cubed
1/4 cup flour
1 1/2 teaspoons salt
1/4 teaspoon pepper
1/4 cup butter
1/2 cup chopped onion
1/2 green bell pepper, chopped
1/2 cup chopped celery
1 tablespoon chopped parsley
1 teaspoon ground sweet paprika
pinch rosemary
3/4 cup hot water
1 1/2 cups frozen peas, thawed
1 pound cooked potatoes, cut in 1-inch pieces

Combine flour, salt, and pepper; dredge lamb pieces in mixture. Heat butter in a large heavy skillet; brown lamb cubes on all sides then transfer to a 2-quart casserole. To the skillet add onion, bell pepper, and chopped celery; cook for 5 minutes. Stir in parsley. Add mixture to lamb in casserole. Sprinkle lamb mixture with paprika and rosemary. Add hot water. Cover and bake at 350° for 1 1/2 hours. Add peas and potatoes. Continue to bake, uncovered, for 30 to 45 minutes longer, until lamb is tender. Serves 6.