



**2022**  
**CABERNET**  
**SAUVIGNON MERLOT**

**VARIETIES**

Cabernet Sauvignon  
Merlot

**REGIONS**

Western Australia

**NUMBERS**

Alcohol 14% v/v  
pH 3.51  
Acidity 5.61 g.lt  
Residual Sugar 0.77 g.lt

## 2022 MADFISH CABERNET SAUVIGNON MERLOT

### TASTING NOTES

A blend of Cabernet Sauvignon and Merlot from Western Australia's most renowned wine regions, this wine captivates with aromas of blackcurrant, cedar, and a touch of eucalyptus. The palate reveals a harmonious interplay of ripe plum, dark chocolate, and a hint of dried herbs, underscored by a savoury thread of graphite and earthy spice. Silky tannins provide structure, while balanced acidity adds vibrancy, leading to a long, dry finish with whispers of mocha and red liquorice. Complex yet approachable, this wine embodies elegance and depth, making it a delightful companion for both hearty meals and quiet contemplation.

### WHEN TO DRINK AND WITH WHAT

A natural choice to pair with meals that hero local wagyu and other good quality beef. A wonderful accompaniment to a dish of mushrooms baked with butter, garlic and parmesan. Also pairs beautifully with rich tomato sugo based pasta dishes. Madfish Premium Red will always provide immediate enjoyment whilst rewarding those who wish to savour over the next 3-5 years.

### ABOUT MADFISH CABERNET SAUVIGNON MERLOT

Premium grapes from West Australia's temperate and cool grape growing regions are blended to create this wine. The traditional Bordeaux grape varieties which comprise the bulk of this wine are all well suited to the typical climatic conditions of these regions. Localised weather patterns contribute to variation in ripening cycles and harvest dates, giving rise to increased depth of flavour and complexity in the finished wine.

### ABOUT THE 2022 VINTAGE

In 2022, beautiful dry and sunny conditions were entrenched throughout January and February, removing a great deal of the disease pressure that rain and humidity can bring and allowing a predictable insight into ripening patterns across most varieties.

While summer set the scene for another consistent and memorable vintage, certain varieties paid a penalty for difficult conditions earlier in the growing season. The wet winter of 2021 lingered unduly, smothering the renewal of spring and delaying the onset of budburst and flowering in the vineyards. The consequence was reduced yields in our estate vineyards in the Great Southern.

Consistent fine weather at the tail end of the growing season ensured that the potential developed in the vines was maximised by picking at optimum levels of ripeness. Superb balance between sugar, acidity and flavour across all varieties gives us great optimism for the evolution of wines from the 2022 vintage.

*MAD FISH*  
WESTERN AUSTRALIA