



Cabernet Merlot 2017

Certified Organic
Carbon Neutral
Vegan Friendly



Crimson eclipse | Luna led a celestial quest to find this secret valley; sunlit slopes of thicket kissed by ocean breeze. Blackcurrant beams. Down to earthy aromas of twisted mint and knotted thyme.

Story

The Agonist range is the romantic anthology between organic farming and scientific enquiry.

Embraced by the coastal breeze in the Willunga foothills, cabernet sauvignon and merlot flourished in deep gravelly loam over clay, graced with patches of limestone. A wet spring led to delayed flowering which extended the harvest into May, one of our latest ever. The wine matured in 100% new French oak puncheons for 12 months.

A toast to one of our first blends, this wine is the perfect fit for the first vintage of the range.

Grape Variety

Cabernet Sauvignon 53%
Merlot 47%

Region

Mclaren Vale 100%

Colour

Deep Purple

Nose

Blackberry, mulberry, plum, and raspberry. Notes of thyme, capsicum, and mint followed by charred oak notes of coconut and mocha.

Palate

Full and soft with black and blue fruit. Spices of pepper and cinnamon finishing with round fine tannins.

Profile

Fruitiness	○	○	○	●	○
Body	○	○	○	●	○
Acidity	○	○	●	○	○
Tannins	○	○	○	●	○
Oak	○	○	○	●	○

Overview

Black and crunchy red fruit with vegetal notes. Full-bodied and soft with round, fine tannins.

Peak Drinking

Drink now or
Cellar up to 2035

Food Pairing

Kung pao chickpeas
or
Smokey, sweet, sticky
barbeque short ribs

For more information
please scan the QR code.

