



Rouge Homme

Cabernet Merlot 2002

Rouge Homme has established a tradition of creating wines of an excellent quality since 1952. This 2002 Cabernet Sauvignon and Merlot blend was made with fruit sourced from the viticultural regions of Padthaway and Robe, within South Australia's rugged Limestone Coast region.

Regional Source

Limestone Coast, South Australia.

Vintage Conditions

The Limestone Coast region enjoyed an excellent start to the season with regular rainfalls and healthy vine growth. Cooler than average summer temperatures - characteristic of the 2002 vintage - combined with a warm, dry autumn, resulted in a long ripening period with moderately low yields.

Grape Variety

Cabernet Sauvignon, Merlot, Petit Verdot

Maturation

This wine was matured in a combination of French and American oak for twelve months.

Winemaker Comments: Brett Sharpe



Colour

Crimson red with purple hues.



Nose

Blackberry and plum fruit, tobacco leaf aromas complexed by vanillin oak.



Palate

Medium to full bodied, blackberry fruit and tobacco/leafy characters complimented by vanillin oak. The wine has fine tannins and a long finish.

Wine Analysis

Alc/Vol: 13.5%
Acidity: 6.50g/L
pH: 3.62



Last Tasted

4 Feb 2004

Peak Drinking

Now - 2007

Food Matches

Ideally suited to Beef, Duck & Game, Cheese