



CEDARCREEK  
ESTATE WINERY



*Our Wine is Our Word*



## 2006 Platinum Reserve Meritage

CSPC 77453

UPC 778913 066566

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### TECHNICAL INFORMATION

**HARVEST DATES:**  
September 29 to  
November 1, 2006

**BLEND:**  
43% Merlot  
38% Cab. Sauv.  
9% Malbec  
8% Cab. Franc  
2% Petit Verdot

**FERMENTATION:**  
Stainless steel,  
Pneumatage  
2 times daily

**AGING:**  
20 months  
French oak

**BOTTLING DATES:**  
August 19  
to 20, 2008

**RELEASE DATE:**  
January 2009

**CASES PRODUCED:**  
1246

**ALCOHOL:**  
14.4%

**TOTAL ACID:**  
7.5 g/l

**RESIDUAL SUGAR:**  
2.0 g/l

**PH:**  
3.42

Over the past 20 years, we've experimented with blending. A lot. And what we discovered with full-bodied red wines is that often the sum is greater than the parts. The sum in this blend is as follows: Merlot (43%) Cabernet Sauvignon (38%), Malbec (9%), Cabernet Franc (8%) and Petit Verdot (2%). And the fun part is that the power of blending often over delivers in quality. All our winemaking decisions get the same attention to detail as the Platinum Meritage does. And the results show in every bottle. On that, you have our word.

### WINEMAKER'S NOTES

The grapes for this blend were harvested from five vineyards. A combination of French oak (70% new), aged for 20 months, has allowed the fruit to subtly integrate with the oak in this exceptional wine.

### TASTING NOTES

Deep, dark and complex with aromas of chocolate, roasted coffee, ripe blackberry, black currants, cedar, spice and licorice. Flavours of vanilla and ripe black fruit with elegant tannins.

### CULINARY NOTES

Recommended with grilled red meats, stews, pastas with meat sauces and roast pork. Pairs well with medium to firm cheeses.

### NOTES: