

## Pierro

The Pierro L.T.C.f. Cabernet Sauvignon - Merlot is a sophisticated blend from Margaret River, offering a perfect harmony of structure, depth, and aromatic complexity.





Alcohol :14,00 % Composition: 58% Cabernet Sauvignon, 28% Merlot, 8% Cabernet Franc, 4% Malbec, 2% Petit Verdot



## L.T.C f. Cabernet Sauvignon - Merlot 2020

Margaret River, Australia

### Region and Vineyards

**Margaret River**, situated in Western Australia, is renowned for its exceptional winegrowing conditions. The region benefits from a maritime climate, with cool, temperate conditions ideal for viticulture. This climate, combined with the region's gravelly loam soils, provides an excellent terroir for growing premium Cabernet Sauvignon and Merlot. The Pierro estate is located in the heart of the Willyabrup Valley, known for producing some of the region's finest wines. The vineyards feature high-density plantings, which encourage low yields and high-quality, concentrated fruit.

The fruit for the L.T.C.f. blend comes from several mature blocks, with the oldest vines planted in 1988. The proximity to the coast ensures the vineyards are influenced by fresh ocean breezes, which contribute to the wine's distinctive character and elegance.

### Winemaking

This vintage of Pierro L.T.C.f. is a **blend of 58% Cabernet Sauvignon, 28% Merlot, 8% Cabernet Franc, 4% Malbec, and 2% Petit Verdot**. The grapes were hand-picked and underwent meticulous sorting to ensure only the best fruit was used. Fermentation occurred in small open fermenters with regular plunging by hand to enhance color and tannin extraction. The wine was then left on skins for around 20 days to develop further complexity.

Following fermentation, the wine was aged in French oak barriques, with 10% new oak, for approximately 11-12 months. This aging process added subtle oak nuances while preserving the vibrant fruit character. Each variety and vineyard parcel was vinified separately, allowing for a final blend that showcases the best attributes of each component.



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### Tasting Notes:

- **Color**: Medium ruby with a vibrant hue.
- **Aroma**: Aromas of plum fruit, dusty earth, and tomato leaf with hints of leafy herbs and exotic spices.
- **Palate**: Medium-bodied and silky with flavors of cassis, mulberry, and plum. The wine has an appealing open-knit texture with soft, supple tannins wrapping around the red and blue fruits. It finishes with a lingering softness and elegance, inviting another sip.

### Did you know?

The "L.T.C.f." in Pierro L.T.C.f. stands for "Little Touch of Cabernet Franc," highlighting the unique addition of this varietal to the blend, which brings aromatic lift and complexity to the wine.

### Wine Pairing Ideas:

- Lamb and Duck: The wine's medium body and silky tannins complement the rich flavors of lamb and duck, enhancing the savory and gamey notes of the meat.
- **Rich Pasta Dishes**: Pairing with a hearty pasta dish, such as beef ragu or mushroom pasta, the wine's fruitiness and herbal notes elevate the dish's flavors, creating a harmonious balance.
- **Roasted Vegetables**: The earthiness of roasted root vegetables matches well with the wine's complex aromas and soft tannins, providing a delightful vegetarian option.
- **Cheese Platter**: A selection of aged cheeses, such as Gouda or Manchego, pairs beautifully with the wine's depth and fruitiness, offering a sophisticated end to a meal.

#### Robert Parker (RP): 94 Points (2019)



The 2019 Cabernet Sauvignon Merlot L.T.Cf. is medium bodied and distinctly silky, but this is what we have come to expect from this cuvée. There is tobacco leaf, bay leaf, raspberry bramble, cassis, saltbush, a lick of licorice and layers of dried exotic spice. It's elegant, moving to ethereal, a rare descriptor for Cabernet Sauvignon. It has a "slick" sheen to the tannins, glossy. I'm always reminded of that when I taste it. 14% alcohol, sealed under screw cap.





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