

Grapes

Cabernet Sauvignon

Origin of Grapes

Coonawarra

Vinification

Cold soaked for three days prior to warming. Fermentation was allowed to start spontaneously prior to inoculating with Cabernet specific yeast. Warm fermentation in static fermenters on skins for 10 – 14 days between 18- 22°C. Extended maceration for 6 months before gentle pressing off skins using airbag press. Completed maturation as below in a mix of new European and old French oak. Bottled to screwcap to retain freshness.

Colour

Ruby red with a violet hue.

Nose

Characteristic herbaceous mint, blackcurrant, briar, tobacco leaf and a hint of floral blue fruit.

Palate

Plump, velvety palate with notes of Ribena and blackberry up front immersed in lighter traces of blueberry and crabapple, which effortlessly fuse with secondary threads of stewed rhubarb, a rich beetroot earthiness, mint and a lick of waxy menthol. The balanced yet abundant acid bestows a structural framework and along with the toasty oak and extended skin contact provides for ample texture, pleasantly meshing the palate together before delivering to a supple finish of lingering chewy tannin.

Food Match

Try with minted lamb cutlets or barbecued butterflied leg of lamb. Also surprisingly good with grilled pork scotch as I just did!

Oak Maturation

Matured for 9 months in –

22% new French oak, 14% new European oak

36% 1 and 2 year old French oak; 28% 1 and 2 year old European oak

Analysis

Alcohol 14.5%

pH 3.41

Acid 6.56 g/L

Sugar Dry

