



## Grapes

Cabernet Sauvignon

## Origin of Grapes

Coonawarra

## Winemakers Comments

Our first offering of this RockBare Cabernet Sauvignon will be hard to miss on the shelves with its conspicuous red label and capsule. With the hard work completed in the vineyard I capitalized on the pristine fruit by keeping it on skins for six months and extracting every molecule of natural phenolic material and tannin the fruit had to offer. The wine was then matured in a mix of predominantly older hogsheads and subtle French and European origin at that in order for the fruit to express itself rather than the oak. A small addition of shiraz added some weight and depth to balance the palate out and make the wine more balanced and approachable.

## 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 14.0% v/v

pH 3.54

Acid 6.80 g/L

Sugar Dry