



2014 Cabernet Sauvignon

The Yarra Valley is renowned for producing red wines of restraint and finesse. The temperate climate allows full flavour and colour development without excessive ripeness, resulting in wines that are balanced and subtle.

Region:

Yarra Valley

Composition:

Cabernet Sauvignon 90% Cabernet Franc 10%

Harvest date:

22nd and 28th March

Vintage conditions:

Wet and cool in the beginning, dry in the middle followed by an extended warm autumn. This favoured optimum ripening in the late varieties such as Cabernet Sauvignon.

Winemaking

Grapes from our old vine block were hand-picked, destemmed and crushed to a small open fermenter. This block was carefully managed throughout the season to produce the best possible fruit using techniques such as shoot and cluster thinning. Cap management was quite robust because of the fruit intensity and well-matured tannin structure. Macerated on skins for twenty days after fermentation was completed prior to pressing. A small portion of Cabernet Franc was blended in to assist aroma development. The wine was then matured in French oak barriques for sixteen months and bottled without fining in late August 2015.

Analysis:

Alcohol: 13.5%

pH: 3.62

T/A: 6.1 g/l

Tasting comments:

Medium-deep ruby, with a strong, vibrant centre

Classic varietal aromas of cassis and ripe berries with a touch of leafiness.

The palate is medium to full-bodied and well-structured. Perfectly ripe, full of cassis and smoky oak with a pronounced fruit profile.

It's hard to explain why Cabernet Sauvignon has lost popularity when the wines are as flavoursome as this.

Has the capacity for extended cellaring--up to ten years.