



Terra Mia 2014 Cabernet Sauvignon

The noble red of Bordeaux, which has performed well in Australia. Typically small berries and thick skins give intense blackberry, cassis and mint flavours and great length to the palate. Tends to need more time in the bottle than most red varieties but patience is rewarded. McLaren Vale will typically be approachable earlier than most regions.

Block: Willunga Vineyard

Soil Type: Sand clay loam over limestone

Clone: LC14

Vine spacing: 1.8 metres by 3 metres

Vine density: 749 vines per acre

Trellis system: 2 wire vertical

Distance from the coast: 3 kilometres

Vintage summary: Early heat gave way to a cool ripening period and delayed harvest allowing optimal varietal characters to develop

Harvest Date: 18/3/2014

Sugar at Harvest: 14.1Baume

Winemaking: The grapes were harvested when they achieved their full fruit flavour so as to avoid any over ripe characters. The grapes were crushed and then fermented in 5 tonne open fermenters for a total of 8 days and cap management was a combination of pump over and hand plunging. After gentle pressing the free run and the pressing fractions were blended together and then, following 4 days of settling, the wine was racked to oak.

Barrel Ageing: 13 months

Oak breakdown: 85% French oak Hogsheads, 15% American Oak Hogsheads
56% second use oak and 44 % third use oak

Bottling Date: APRIL 2015

Acidity: 6.9 g/l **pH:** 3.90

Alcohol: 14.5%

Residual Sugar: 1.9 g/l

Closure: Screw Cap

Winemakers: MICHAEL FRAGOS

Viticulturists: Don Luca & Peter Bolte

Tasting Note:

Juicy and rich varietal characters of cassis, mint and black fruits. Well developed tannins with a structured, long and savoury finish

Enjoy with: All red meats, tomato based pasta dishes,,, vintage cheddar to finish

Ageing potential: Toasty bottle age characters will develop over the next 5 years to further enhance this wine.