



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.

Block: Block 16

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: 1 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: 27/3/2014

Sugar at Harvest: 14.3 Baume

Winemaking: The grapes were harvested when they achieved their optimum 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
30% new oak, 36% second use oak and 34 % third use oak

Bottling Date: 5/6 /2015 720 Dozen

Acidity: 6.9 g/l **pH:** 3.58

Alcohol: 14.2%

Residual Sugar: .03 g/l

Closure: Screw Cap

Winemakers: Michael Fragos

Viticulturists: Peter Bolte

Tasting Note: Blackcurrant, licorice and red fruit flavours are further enhanced by a deep framework of rounded and supple tannins. These attributes combine to result in an exquisitely balanced wine that has depth, complexity and persistent length.

Enjoy with: Grilled red meats, hearty casseroles, vintage cheddar and even a decent dark chocolate.

Ageing potential: Toasty bottle age characters will develop over the next 7 years to further enhance this wine.