



BAYLISS ROAD McLAREN VALE 2016 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: 1654

Vine spacing: 1.8 metres by 3 metres

Vine density: 749 vines per acre

Trellis system: 2 wire vertical

Distance from the coast: 3 kilometers

Vintage

Harvest Date: 17/3/2016 **Sugar at Harvest:** 14.3 Baume

Winemaking: The grapes were crushed and then fermented in 5 tonne open fermenters for a total of 8 days. The fermentation temperature was controlled between 23° and 27°C and the 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: 12 months

Oak breakdown: 100% French oak Hogsheads,
12% new 59 % second use oak and 29% third use oak

Bottling Date: 28/4/2017 700 dozen produced

Acidity: 6.72 g/l **pH:** 3.612

Alcohol: 14.3%

Residual Sugar: 1.9 g/l

Closure: Screw Cap

Consultant Winemaker : Michael Fragos

Tasting Note: Typical cassis, blackberry and mint on the palate, backed by a fine tannic structure typical of the variety. The mix of new and second use oak allows the fruit to shine whilst still giving a lingering finish .

Enjoy with: Good company, roasted red meats, grilled meats and game, fine cheese

Ageing potential: This wine has the depth and structure to develop further complexity and intrigue over the next 5-10 years.