



CABERNET SAUVIGNON 2018 / NOTES



Vintage

A cold winter and start to spring, followed by some rain just before flowering and fruit set led to an above average crop for the 2018 vintage. Early Summer brought further rain - meaning that the mildew pressure pre-Christmas was very high. But once through this period, the rain had set up the vineyards for a cracking vintage. From mid-January right through March the weather was dry and warm, creating perfect conditions to ripen Cabernet Sauvignon. Great colour, lots of fruit and phenolic ripeness are the hallmarks of vintage 2018. .

Vineyard

Sourced from a single vineyard in Coldstream containing four clones of Cabernet Sauvignon.

Winemaking

The fruit was destemmed and crushed into static fermenters and inoculated straight away at low rates to promote a slow start fermentation. One tank remained on skins for two weeks of post ferment maceration. After pressing, wines were racked to 300L French oak hogsheads (10% new) for malolactic fermentation and maturation. Over the next 18 months the barrels were racked and returned a couple of times. The naturally settled wines were then racked and blended in preparation for bottling in January 2020.

Tasting

Deep crimson colour. Sweet-sour cherry fruits, light spice and some earthy savoury notes; delicately balanced with a whisper of tannin, lick of acidity and some juicy fruit to finish. Pinot for the drinking.

Analysis

Alcohol 13.5%
pH 3.69
Acid 5.8g/L
Sugar dry

CAB SAUV