



2017 Cabernet Sauvignon



Classic Yarra Valley Cabernet, smooth and fleshy. A light to medium-bodied mix of cassis, bay leaf, black olive and a touch of mint, silky, powdery texture with length and balance.

Vintage conditions & Vineyard

The Upper Yarra had a slow start to the season with a cool and wet Spring delaying budburst and early growth. The flowering period was interrupted with some large rain events reducing fruit-set on some of our earlier varieties. Dry fine conditions prevailed from early January and through the summer without any major heat spikes. The Autumn harvest weather was perfect, days full of sunshine and warmth, cool nights and crisp mornings. The even temperatures, cool nights and long ripening period provided us with some excellent fruit across all varieties.

Winemaking

All fruit is hand-picked in the morning and chilled overnight as whole clusters down to ten degrees. In the morning, the fruit is gently destemmed but not crushed into open top fermenters.

The fruit is then left to soak at ambient temperatures' before the onset of natural fermentation. Remontage and delastage were used for cap management. Post fermentation maceration lasted about two weeks for the tannins to soften and for the structure to become linear. On completion of maceration, the wine was gently pressed and transferred to a combination of new, first and second fill barriques. After 14 months of barrel maturation, the wine was bottled without fining or filtration.

Viticulturalist: Tim Cullen
Winemaking: Franco D'Anna

Vineyard

Elevation: 200m
Planted: 1999
Soil: Red Ferrosol
Aspect: North Facing
Clones: SA125
Density: 3333/ha

Technical Analysis

Alc: 13.5%, pH: 3.6, TA: 6.3
Bottling date: 20th June 2018