



WARRAMUNDA ESTATE ESTATE

2017 CABERNET SAUVIGNON



BLEND
Cabernet Sauvignon.

COLOUR
Brilliant deep ruby.

AROMATICS
Red and black currants, tobacco and cedar spice.

PALATE
Plenty of juicy red and black berries overlaid with a subtle leafy spice. The structure is finely poised with long, fine tannins and delicate acidity. An elegant and finely built Cabernet Sauvignon showing great length.

AGEING POTENTIAL
15 years

WINEMAKING
Hand picked and bunch sorted in vineyard during harvesting. 100% destemmed, 20% with rollers in. Open fermenter with twice daily plunging and pump overs. Cultured yeast added soon after wild ferment begins. One small batch extended time on skins for 30 days total, larger batch on skins for 15 days. Pressed to tank for short settling period, then racked to barrel.

VINEYARD NOTES
The 2017 Vintage in Coldstream was mild, steady and relatively drawn out. A cool, wet Spring led to delayed budburst and flowering, pushing harvest out later than recent years to more traditional timings!

Conditions throughout the ripening period were ideal, with no heat spikes or major adverse weather events. A couple of minor rain events proved to be refreshing and invigorating rather than threatening. The mild and sunny days were complemented by cool nights and mornings – this long and steady ripening produced wines with wonderful elegance and poise across all varieties, each displaying great range of aroma and flavour. The resulting wines also display wonderfully fine, complex structure, and a purity of acidity that carries the fruit to great length.

WINEMAKING DATA
Geographical Indication / Coldstream, Yarra Valley
Harvest Date / 3rd April 2017
Oak / 18 months in French Oak
pH / 3.32
Titrateable Acidity / 6.5 g/L
Alcohol / 13.5%
