



COONAWARRA | CABERNET SAUVIGNON | 2007





VINEYARD NOTES The grapes for this wine were sourced exclusively from Angove Family Winemakers grower vineyards in Coonawarra. The vines composing the 2007 Vineyard Select Coonawarra Cabernet were lucky to escape the frosts that ravaged the 2007 vintage making this a truly rare wine. The continuing drought brought water restrictions and led to heavy frosts in August and later in the early part of the growing season. Bud damage and difficult weather during flowering meant that crops across the country were down, in some cases by up to 50%. These low yields ripened well and very early, and grapes were harvested up to a month ahead of the normal picking times.

WINEMAKING NOTES The grapes for this wine were picked at night to make sure that they were as cool as possible. Crushed to open fermenters, the grapes were then immediately inoculated and fermented. Some parcels were macerated on skins after dryness for several weeks to extract a richer mouthfeel. Following this, the wines were pressed to French oak hogsheads to undergo malolactic fermentation and maturation. Twenty months later the best parcels were blended to produce this premium wine. Lightly fined using egg white, this wine was then pad filtered prior to bottling.

TASTING NOTES Inky black in colour, this wine is the aromatic embodiment of Cabernet Sauvignon from Coonawarra. Mint, eucalyptus and black currant abound. On the palate, rich fruit and spice swirl across the tongue, finishing with chewy tannins, suggesting years of drinking pleasure.

ABOUT THE WINE REGION



Coonawarra, located 240 miles southeast of Adelaide, is Australia's quintessential cabernet sauvignon region. It has a cool to moderate climate and is famous for its "terra rossa", a dehydrated and leached loam soil where the iron has oxidised over time. This soil combination nourishes the vines and provides good water drainage, promoting modest vine canopies and tiny berry size. The result is superb red wines, especially Cabernet, but also Merlot and Shiraz.

VINEYARD DETAILS

CLIMATE TYPE	Cool maritime
SOIL TYPE	Clay over limestone
VINEYARD SIZE	Varied
VINES PER HECTARE	1500
VINE TRAINING METHOD(S)	Single wire sprawl
AVERAGE YIELDS	6-10 tonnes per hectare/2.4-4 tonnes per acre
AVERAGE VINE AGE	15 years

TECHNICAL SPECIFICATIONS

COMPOSITION	100% Cabernet Sauvignon
ALCOHOL	14.5%
TA	.73g/100ml
pH	3.59
RESIDUAL SUGAR	.32g/100ml
BOTTLING	September 2009
CASES	1,000 (6 bottles/case)
RELEASE DATE	February 2010

WINEMAKING DETAILS

SKIN CONTACT/SETTLING	7 day fermentation followed by extended maceration
FERMENTATION METHOD	Open fermenters
FERMENTATION TEMP/TIME	23°-28°C/73°-82°F for 7 days
OAK TYPE	French hogsheads, 30% new
MATURATION PROCESS/TIME	20 months oak maturation
REDUCTIVE/NORMAL HANDLING	Normal
CONTAINS ARTIFICIAL ANTIOXIDANT/PRESERVATIVES OTHER THAN SULFITES	No
YEAST TYPE	Saccharomyces Cerevisiae
FILTRATION TYPES	Minimal coarse pad
MALOLACTIC FERMENTATION	100%, inoculated