

Cabernet Sauvignon, Shiraz, Sangiovese

2020

Cellar Selection



Wine of Origin:

Coastal region

Viticulture:

The grapes for this wine were sourced from selected parcels of fruit, all within 50 kilometers from the ocean. The winter rains preceding the 2020 vintage were good and the growing season started early. Temperatures were moderate throughout the growing season and harvest started about a week earlier than normal. The even ripening led to grapes with great natural acidity and well-preserved fresh fruitiness.

Vinification:

Individual parcels were picked in the early morning with sugar levels ranging from 23.5 to 26° balling. The grapes were de-stemmed only and not crushed, therefore were fermented “whole-berry”. The Cabernet Sauvignon grapes were fermented in open fermenters and regularly punched down for optimum colour and tannin extraction. The Shiraz and Sangiovese were fermented in stainless steel tanks and pumped over, every four hours, for optimum skin and flavour extraction. After fermentation, extended skin contact followed and only the free-run, and light press juice were used. To maintain freshness and the bright fruit forward flavours the wine was matured on French oak staves, in stainless steel tanks, until final blending and bottling.

Winemaker's Note:

The three varieties were carefully blended to highlight the ripe dark plum Cabernet fruit on the nose and palate with Shiraz contributing savoury characters and velvety tannins whilst the Sangiovese brings light fruit and floral elements to balance the bold flavours of both the Cabernet and Shiraz portions. This is a rich and bold wine that has great depth of flavour - this wine will be delicious to drink now or over the next five years.

