

TECHNICAL & TASTING NOTES

WINE ART SERIES CABERNET SAUVIGNON

VINTAGE 2017

% VARIETAL 98% CABERNET SAUVIGNON, 2% MALBEC

THE YEAR

Winter of 2016 was characteristically wet, with August experiencing a recent rainfall record with 228 mm - resulting in a significantly higher than average annual rainfall total. Chardonnay was the first variety to burst in late August, followed by the Riesling and Cabernet through September. Spring was generally milder and experienced slightly more rainfall than average. Flowering in all varieties was delayed 10 days as compared to 2016, with this period generally sunny, resulting in excellent set across most varieties. Summer was mild with few hot days, and veraison occurred 3 weeks later than in 2016. Harvest commenced in the Riesling in the last week of February, followed by Chardonnay and Sauvignon Blanc in the first weeks of March. After early leaf removing across the fruit zone and thinning where necessary, the reds were able to hang well into a rain free April. The slow Autumn ripening allowed Shiraz and Cabernet to develop intense and vibrant fruit flavours with excellent tannin ripeness. A later than usual, but nonetheless excellent vintage.

TASTING NOTES

Dense and concentrated nose with blackcurrants, blueberries and boysenberries. A delicate fragrant lift of violets, lavender offer beautiful symmetry and balance. Laced beneath complex spices of cumin, clove, black cardamom and star anise, surrounded by an oceanic nuance throughout.

Full of energy and vitality with elegant shape and frame, again black and blue fruits dominate the palate. There is dimension, drive, and penetration to the finish. Specifically, there are olive notes, combined with dried thyme, cedar and quartz-like minerality that weaves through to powdery graphite tannins.

VINIFICATION

After individual berry sorting and cold soaking, fermentation took place in closed, static fermenters at temperatures between 26C-30C with extraction by pumping over each individual parcel three times daily. After malolactic fermentation entirely in barrels and 9 months of barrel maturation, separate parcels were blended for further maturation in French Bordelaise coopered barriques with seasonal rackings. This wine spent 22 months in total in oak.

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| FINING | Egg white | FILTRATION | Sterile 0.45Qm |
| FINAL ALCOHOL | 13.5% | BARREL MATURATION TIME | 22 months |
| FINAL ACID | 6.96 G/L | FINAL PH | 3.35 |
| BOTTLING DATE | 1 Feb - 5 Feb 2019 | RELEASE DATE | Not released |
| TOAST LEVEL | Medium | | |

