

2012 The Amadeus
Cabernet Sauvignon 88%, Merlot 9%, Shiraz 3%
Adelaide Hills

Wine Analysis
Winemaker: Greg Clack
Bottled: March 2014
Alcohol: 13.2%

Oak: 65% new, 2 and 3 year old French and
35% 2 and 3 year old seasoned American Oak

Acid: 7.4g/L

pH: 3.45

Residual Sugar: 2.0g/L

Sulphur: 122 mg/L

Vineyard

The majority of Cabernet was selected from a single vineyard in Kuitpo and from two blocks consisting of two different clones - G9V3 and LC10, the LC10 is planted on an Easterly Aspect while the G9V3 is planted on a Northerly Aspect and gives great depth and structure to the wine while a small portion of McLaren Vale Cabernet was added to build depth and richness to the more skeletal 2012

Adelaide Hills Cabernet. Both blocks are grown with a single permanent catchwire to give greater airflow and light penetration. The Merlot is barrel selected from a single vineyard in Gumeracha while the Shiraz is selected from a single vineyard in Kuitpo, both were used to round out the palate and give a more seamless fruit presence in the wine.

Winery

The grapes were destemmed and cold soaked for 2 days prior to fermentation. The fruit was fermented in traditional open fermenters and pumped over twice daily with a few extra pump overs during peak ferment. The wine was pressed off skins with around 2 Baumé left to finish ferment then transferred straight to barrel to allow fermentation and MLF to complete. The wine was racked and returned post MLF and returned on fine lees and allowed to undergo maturation for 20 months before bottling.

In the Glass

Deep red plum with a crimson cherry hue.

Bouquet

Intensely complex yet varietal Cabernet with lifted dark fruits of cassis, mulberry and blueberry, integrated with nuances of tomato vine, sandalwood, and tobacco leaf and hints of eucalypt. Secondary flavours of spice, mocha and cashew nuts balance and fill out the nose.

Palate

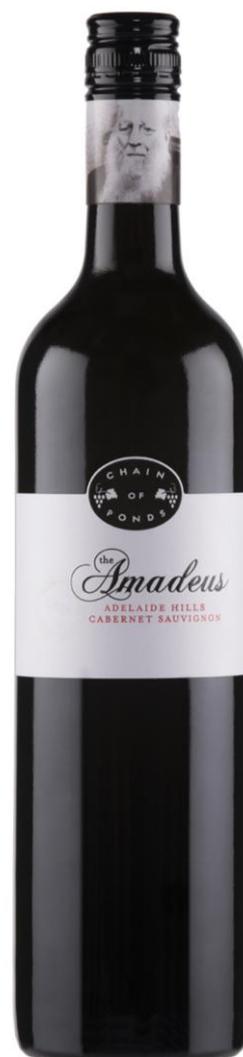
The palate is full bodied and displays seamlessly integrated fruit and savoury characters which fill out the palate to give a well rounded wine with exceptional fruit weight and length. Velvety tannins and tight acid give drinkability now along with great ageing potential for the next 10 years. Perfectly suited to a wood fire roasted beef or lamb served with all the trimmings or amongst friends on a crisp Autumn day.



The Amadeus Story

Amadeus 'Lover of God' Francis Symonds was the first minister at Chain of Ponds and built the Christian Methodist church in the mid 1800s. The stone from this building was used in the construction of the cemetery wall, which is all that remains of the Chain of Ponds township

THE AMADEUS **Cabernet Sauvignon** **2012**



Chain of Ponds