



Amadeus

2017 Cabernet Sauvignon Adelaide Hills (Kuitpo)

VINEYARD

Selected from McLaren Range vineyard at Kuitpo in the southern Adelaide Hills, a North Facing Aspect with North-South row orientation and an elevation of 360m. Soil is a sandy loam with ironstone gravel over weathering sandstone, Clone is G9V3 and the canopy is managed with a single catch wire and assisted sprawl. The exceptionally cool 2017 vintage meant the Cabernet ripened very late in the season allowing the slow development of excellent varietal character and great savoury complexity.

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. 30% of the free run was drained off after 7 days while the balance remained on skins for a further 3 days. The wine was pressed off skins with around 1 Baumé left and transferred straight to 100% French oak with 30% new barrels to allow fermentation and MLF to complete. The wine was left on full lees for 18 months to build texture and mouthfeel before bottling.

COLOUR

Deep red plum with a cherry hue.

BOUQUET

Intensely complex yet varietal Cabernet with lifted dark fruits of blackcurrant, redcurrant with ethereal balsamic roasted beetroot and nuances of wild fennel and tobacco leaf. Secondary flavours of spice, cured meats, mocha and cashew nuts balance and fill out the nose.

PALATE

The palate is full bodied and displays seamlessly integrated dark berry fruit and savoury characters which fill out the palate to give a well rounded wine with exceptional fruit weight and length. Good linear acidity from the cooler vintage and structural velvety tannins give drinkability now along with great ageing potential.

CELLARING

7-15 years.

MATCH

Lamb backstrap with minted pea puree and Cabernet Jus

WINE ANALYSIS

Winemaker: Greg Clack pH: 3.55 100% Cabernet Sauvignon TA: 6.5 g/L Bottled: August 2018 SO2: 101 ppm

Alcohol: 13.4%