



CHAIN OF PONDS



Forreton Reserve **2013 Cabernet Sauvignon** **Adelaide Hills (Forreton)**

VINEYARD

The Cabernet was selected from two vineyards just out of the township of Forreton. both sites are Northerly in aspect and have North South Row orientation. Clone is believed to be CW44 and LC10 but not actually known. Both vineyards are managed with strict VSP Canopy management and thinned of fruit early in the growing season. Left to optimal maturity to allow for rich dark fruit characters while still maintaining the varietal characters of Cabernet Sauvignon.

WINERY

The grapes were destemmed only and cold soaked for 3 days prior to fermentation. The ferment was allowed to warm naturally before inoculation with a varietal enhancing yeast. Fermentation was then carried out in traditional open fermenters and pumped over twice daily with a few extra pump overs during peak ferment. Once the baume was below 4 baume it was then plunged twice daily until 1 Baume. The wine was pressed off skins and transferred straight to 50% New and 50% Old French oak. A small portion was left on skins for 90 days to mature and give textural edge and complexity. It was then sulphured and left to mature for 15 months before bottling. The wine is then bottle aged for 12 months prior to release.

COLOUR

Deep garnet, hints of crimson with a purple hue

BOUQUET

The aroma shows lifted spice, red currant and cassis, ripe mulberrys with nuances of wild mint and dried herbs. Integrated with savoury oak notes of coffee and chocolate and a hint of smoked meat.

PALATE

Intense bright fruits of blackcurrant, blackberry and mulberries are balanced by subtle wild mint, tomato vine and hints of licourice. Hints of secondary fruit are starting to show giving the wine great complexity and drive backed up by complexing oak nuances of coffee, chocolate and cloves. Balanced bright natural acidity is lively, coupled with the strong, yet velvety tannins gives exceptional structure with great ageing potential.

CELLARING

5-15 years.

MATCH

Chargrilled lamb backstrap, minted pea puree, redcurrant jus.

WINE ANALYSIS

Winemaker: Greg Clack
93% Cabernet, 7% Shiraz
Bottled: September 2014
Alcohol: 14.2%

Acid: 6.9 g/L
pH: 3.45
Residual Sugar: 2.5g/L
Sulphur: 87 mg/L