



Cachet

2013 Cabernet Shiraz Merlot Adelaide Hills

VINEYARD

The Cabernet was selected from the 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 block produces elegant wines with dark fruits, powerful tannins and varietal intensity.

The Shiraz was selected from the Kenwood Bank vineyard at Kuitpo in the southern Adelaide Hills, an Easterly Facing Aspect with East-West row orientation and an elevation of 360m. Soil is a sandy loam over siltstone and bedrock, Clone is 1654 and the canopy is managed with vertical shoot positioning. Row and vine selection were performed prior to harvest and selective harvesting was employed in order to show only the best fruit in this wine. Vines on shallow soil with decreased shoot density and lighter crop levels were selected for increased fruit concentration.

The Merlot was selected from a single vineyard in the heart of Gumeracha. It is grown with strict VSP trellis and managed with a very low cropping level to provide richness, roundness and continuity throughout the palate.

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. The parcels were plunged for the first 2 days of ferment, then plunged and pumped over twice daily during peak ferment. Once the ferment was below 4 baume the cap was plunged twice daily until pressing. The wine was pressed off skins and transferred straight to 50% New and 50% Old French oak. 2 barrels each of the Cabernet and Merlot were left on skins for a further 2 months to build texture, savouriness and complexity. All parcels were lees stirred for 3 months after secondary ferment was completed after which it was racked, blended and returned to the same barrels. The wine spent a total of 20 months maturing in barrel before bottling in early 2015. The wine was then bottle aged for a minimum of 30 months prior to release.

COLOUR

Deep cherry red with a crimson hue.

BOUQUET

Intensely complex nose. Cassis, plum and cured meats are entwined with hints of wild mint, red fruits and dried herbs.

PALATE

Dark brooding fruits lead into complex savoury undertones of gently smoked cured meats, balanced dried herbs and savoury oak. Vibrant acidity and supple savoury tannins give evidence of the Cabernet while the richness and fruit weight show subtle signs of the Shiraz and Merlot in the blend. All varieties are working in harmony to give vibrancy, continuity and persistence right across the palate with a subtle savoury finish from the use of low impact high profile French oak.

CELLARING

5-10 years

MATCH

Eye fillet of beef, celeriac purée, roast beetroot, asparagus.

WINE ANALYSIS

Winemaker: Greg Clack

47% Cabernet Sauvignon, 43% Shiraz, 10% Merlot

Bottled: February 2015

pH: 3.38

Residual Sugar: 2.8g/L

Alcohol: 14.4%

Acid: 7.2 g/L

Sulphur: 112 mg/L