



Line & Length

(*09)

Barossa Valley

CABERNET SAUVIGNON

TECHNICAL INFORMATION

Harvest date: 18th March – 2nd April

Alc/Vol: 14.5%

Residual Sugar: 2.6gms

Acid: 7.49

pH: 3.45

St. John's Road



INSPIRATION Every Saturday in summer our Aussie cricketers take to the pitch hoping to take more wickets than the opposition. For a successful spell, the bowler strives to achieve line and length with every ball. Similarly when blending our Cabernet we look for line and length in every barrel; lines of structure and tannin and length of fruit flavour.

Line & Length captures the very spirit of the game long after the final wicket has been taken.

THE WINE

Colour: Dark, burgundy red in colour with bright crimson hues.

Nose: Immediate and intense, a brooding flavour profile of blackcurrant, crushed dark cherries and cassis notes that lift from the glass. These are underpinned by the perfectly restrained characters of cedar and vanillin oak.

Palate: Dense blackcurrant flavours at its core, the palate continues to build with equal layers of fruit sweetness and savoury nuances. Medium- to full-bodied in weight, flavours of dark fruits and cassis are the catalyst for a seamless transition into creamy vanilla oak with hints of briary cedar. From beginning to end, the wine is supported by a spine of silk-like tannins that completes the perfect balance between texture and flavour.

Cellaring Potential: 10 – 15 years

WINEMAKING

Vinification: Fruit is mechanically harvested in 2.5 tonne parcels. Each is batch fermented separately in open-top stainless steel fermenters. A neutral yeast strain was used to ferment the Cabernet allowing a natural expression of fruit characters. Time spent on skins varied between 7 and 10 days, always striving for the perfect balance between tannin extraction and colour development. Temperatures during ferment do not exceed 28^oC. The ferments are turned over by both hand and mechanical pump up to 3 times per day dependent on the time of ferment and quality of extraction. Pressing off skins is via membrane bag press..

Oak: 1 to 2 days after pressing, wine is racked off heavy solids and filled to barrel. Across each batch, the Cabernet is filled to an average of 35% New French oak in a combination of Barriques (225Lts) and Hogsheads (300Lts). The balance goes into 1 and 2 year old French oak.

Age of barrels: First use French barrels account for 35% of the oak character, the balance (65%) is a mix of 1 and 2 year old French wood

Time in barrel: 22 months