

Cabernet Sauvignon 2013

Product Code: CS13

Price: \$45.00

Short Description

Rich, dark fruits, sweet spice, currants and cassis, choc-mint and raisins. More medium bodied than expected, sweet fruit, sweet spice, fleshy then tight through its finish. Good, fleshy, fuller feel to this wine.

Description

Dry Grown Cabernet Sauvignon 2013

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MOUNT BARKER WESTERN AUSTRALIA

TECHNICAL DETAILS

Alcohol 14.5% a/v, Acidity 6.9 g/l, pH 3.41

REVIEWS

94 Points Wine Companion - CM - Published on 02 Dec 2015

Stern and noticeably dry, but with ample red/blackcurrant flavour and laces of dusty tannin. This is good now but it will be better again given medium-term cellaring. Creamy oak has been artfully applied: it's little more than a whisper. Excellent example of an old-fashioned claret style.

TASTING NOTES

Deep red in colour it exudes excitement from the glass. Violets, cassis, and hints of dark chocolate from the nose. It shows all the classic cool climate characteristic of vegetable draw, earthy and mulberry leaves. On the palate it has dry elegant tannins nicely

integrated with fresh sweet berry fruit. Wow!! One of the best Cabernet Galafrey has produced. I expect good reviews and more importantly good times when people drink this wine!

VINEYARD

Fruit sourced from our 38 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. Having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravely loams, our old vines are all cane pruned and yield 2 tonne per hectare. Galafrey harvest their grapes from mid-March to late April depending on the season.

VINTAGE COMMENTS

A late wet spring followed by a relatively dry summer. While a warm summer, strong canopies protect the fruit from the harsh dry summer and cool nights ensured slow ripening. An Early start to vintage showed fruit driven white wines with good acid balance in the vineyard.

WINEMAKING

Mechanically harvested these dry, cool to mild climate grapes of the Great Southern region will produce classic Cabernet Sauvignon, wines with great depth of flavour and structure. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a Cabernet Sauvignon that will express varietal characters in tune with its sense of place. Left of Skins as long as possible to ensure depth of colour and flavour our winemaking is geared toward producing a wine that is harmonious, interesting, well-structured and most importantly drinkable, with a minimum of two years in quality French oak.