

Cabernet Sauvignon 2012

Product Code: CS13

Price: \$45.00

Short Description

35yo dry-grown vines have produced a wine that doesn't take a backwards step - but then that's the autocratic nature of most high quality young cabernets. Thus the blackcurrant fruit, bramble and earthy notes are all framed by firm tannins. Patience will be rewarded.

Description

Dry Grown Cabernet Sauvignon 2019

MOUNT BARKER WESTERN AUSTRALIA

TECHNICAL DETAILS

Alcohol 14% a/v, Acidity 6.9 g/l, pH 3.41

REVIEWS

92 Points James Halliday - Published on 27 Jul 2015

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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 40 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

An unusually wet winter replenished water and soil moistures. Spring was generally dry providing excellent conditions for flowering and fruit set. Warm very dry summer conditions prevailed in December and January, bringing forward vintage by roughly a week. Rain fell during the middle of harvest but there was minimal disease pressure. The cooler weather slowed down ripening and delayed picking. Cabernet is of excellent quality with classic red currant and cassis fruit, leafy overtones, and fine ripe tannins.

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.