



INTRODUCTION

With cool ripening conditions prevailing, we elected to harvest our Cabernet Sauvignon on the 12th of May. The low yielding Cabernet block was then divided into two separate parcels, which were to remain separate until final blending. Each parcel was destemmed only, giving us a high proportion of whole berries into the ferment thus allowing the extraction of soft, silky tannins and bright berry flavours. After being gently pressed, the two parcels were matured in an array of new, two and three year old French Barriques.

Blackcurrant and cassis fruit flavours combined with subtle hints of tobacco and chocolate meld together effortlessly. After 12 months in French oak, the soft silky tannins are finely balanced by the delicate fruit flavours.

VITICULTURE

100% Adelaide Hills, South Australia
Individual parcels selected
Single Vineyard
Estate Grown

VINIFICATION

Individual parcels were destemmed, leaving a very high percentage of whole berries that were pumped over twice daily throughout fermentation. Each parcel spent 7-8 days on skins, and were allowed to reach 29°C prior to being gently pressed, with each parcel placed separately into barrel.

MATURATION/BOTTLING

Aged for 12 months in a blend of 40% new, 2 and 3 year old Radoux, Seguin Moreau and Dargaud & Jaegle French oak Barriques.

CELLARING

Whilst drinking superbly now, this wine will reward patient cellaring over the medium term, allowing subtle development and changes in complexity.

FOOD SUGGESTIONS

Rack of Lamb with Herb-Dijon Nut Crust with roast baby potatoes.

TECHNICAL DATA

Alc/Vol 13.5% v/v
Ph 3.47
Reducing Sugar 2.9 g/L
TA 6.8 g/L
VA 0.53 g/L

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