



2007 CABERNET SAUVIGNON



INTRODUCTION

Cabernet Sauvignon is known in the viticultural circles for its late budburst, particularly in cool climate regions such as the Adelaide Hills. This varietal trait certainly helped our Cabernet block escape the worst of the crippling frosts endured throughout many of Australia's premier wine districts, Adelaide Hills included, in the spring of 2006. On the back of a cold and dry winter/spring period came a surprisingly wet January, punctuated by a series of small heat waves. These climatic conditions combined gave rise to a tiny splattering of richly concentrated fruit (~1.25t/acre or 3t/hectare), that ripened patiently until harvested on the 16th of April.

Our aim was to maintain a high proportion of whole berries into the fermenters, and utilize gentle cap management practices to extract fine, soft tannins from the bullet like berries.

Iconic Cabernet aromas of cassis and blackcurrants with subtle hints of tobacco and smoky French oak flow gently across the palate with silky tannins and a fine, delicate fruit persistence.

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 8-9 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 30% new and seasoned French oak Barriques.

CELLARING

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

TECHNICAL DATA

Alc/Vol 14.5% v/v
pH 3.67
TA 6.8 g/L

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