



Wicks
E S T A T E

2009 CABERNET SAUVIGNON



INTRODUCTION

The low yielding Cabernet block was divided into separate sub-blocks and harvested on the 14th of April. These distinct parcels remained separate right 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 parcels were matured in an array of new, one, two and three year old French Barriques.

Cassis and dark fruit flavours combine with subtle hints of tobacco and chocolate. After 12 months in French oak the soft silky tannins are finely balanced by the fruit flavours subtle oak nuances.

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. A range of small open and static fermenters were used with each parcel spending between 8-10 days on skins prior to being gently pressed. Each parcel was placed separately into barrel prior to final barrel selection and ultimately blending.

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 3.48
TA 6.38 g/L

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