



Wicks
E S T A T E

2012 CABERNET SAUVIGNON



INTRODUCTION

The 2011-2012 growing season was punctuated by a series of cold fronts prior to Christmas with windy conditions prevailing throughout the flowering period. This resulted in poor fruit set for many varieties, as was indeed the case for the Cabernet Sauvignon. The fruit bunches consisted of loosely packed, tiny berries and given the warming mid-summer conditions that followed the result was beautifully concentrated fruit flavours. To maximise complexity and allow greater blending options we divided the block into small parcels for fermentation which allowed us to continue trialling various yeasts and fermentation strategies. With excellent results achieved each distinct parcel was kept separate and gently pressed into an array of new, one, two and three year old French Oak Barriques for maturation prior to final blending.

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 subjected to a range of processing techniques, with various yeast strains and cap management strategies employed. Ferments were either pumped over or plunged twice daily in a range of small open and static fermenters. Each parcel spent between 8-12 days on skins prior to being gently pressed. The individual parcels were then racked 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 3.62
TA 6.6 g/L

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