

# WICKS

## ESTATE

www.wicksestate.com.au



## 2018 Cabernet Sauvignon

ADELAIDE HILLS

### INTRODUCTION

An excellent growing season gave rise to a well-balanced Cabernet crop, with picture perfect clusters of tiny berries spread evenly through the fruiting zone. The carefully managed canopies allowed maximum fruit exposure and when combined with the mild mid-summer conditions the results were beautifully concentrated fruit flavours and a great depth of colour. The block was harvested in a single pick on the 1st of March. To maximise complexity and allow greater blending options we divided the block into small parcels for fermentation, allowing 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

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 11 & 21 days on skins prior to being gently pressed. The individual parcels were then racked into barrel prior to final barrel selection and ultimately blending.

### VINIFICATION

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### TASTING NOTES

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

TECHNICAL DATA	Alc/Vol 14.5% v/v pH 3.59 TA 6.2 g/L
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CELLAR POTENTIAL	Whilst drinking superbly now this wine will reward patient cellaring over the medium to long term allowing subtle development and changes in complexity
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### HAVE IT WITH ...

Marinated beef short ribs w/- roasted beetroot, goats cheese and walnut salad.