



CRAWFORD RIVER

CABERNET SAUVIGNON

2010

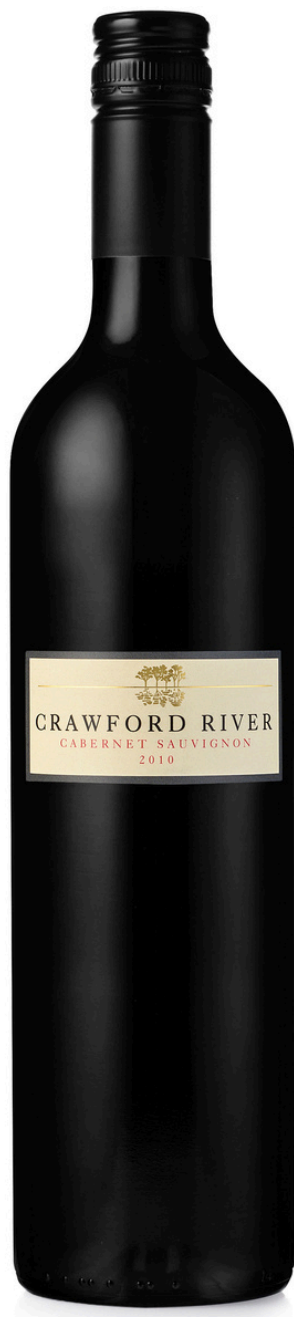
MUSEUM RELEASE

Season:

2010 was a relatively benign growing season, with unusually hot periods experienced in November, followed by good growth and a short, sharp flowering with good fruit set. We missed the violent storms that affected many parts of Victoria in March, receiving a mere 8mm of rain. The remainder of March was warm to hot, with ripening progressing evenly, though flavour development in the Riesling was notably slow and it looked at one stage as if the varieties were organising a 'let's all get ripe together' campaign! Birds gave us little grief and a warm Easter meant picking subsequently advanced post haste.

Winery:

Each individual block was separately picked and fermented in open fermenters. A short, cold soak was carried out prior to fermentation with neutral yeast. It was pressed to tank to settle and undergo secondary fermentation prior to being racked to barrel. Not stabilised or fined. Coarse Filtered at bottling. Two years in French Oak. Bottled in September 2012 under screw cap.



Vineyard:

We have three Cabernet Sauvignon blocks on our site planted in 1976, 1977 & 2000. The 1976 block lies on the gravelly ridge above the 1976 Riesling. WNW facing, this hard piece of soil provides structural integrity and tannin density to our Cabernet wines. The flavour profile that this brings to our wine is unmistakably allspice and liquorice, with chewy, yet fine tannins throughout. The 1977 block faces West and is duplex sandy loam at one end of the block, moving to clay loam at the other, all over limestone base. This block has the prettiest blue fruit of all the Cabernet blocks and presents silky, fine tannins. It is typically the last block we harvest, and is usually the block which spends considerable time on skins post ferment, to best illustrate the fine tannins the site yields. The newest block was planted in 2000, has a WNW aspect and a number of soil seams that run through it. Predominantly Sandy loam, there are sections of ironstone gravel and clay loam. The site yields vibrant, generous fruit characters, with supple tannins. The fruit for this wine is predominantly BDX 125 clone.

Winemakers Notes:

The complexity of this wine is immediately evident, with cassis and cacao notes to lead, followed by liquorice and Bay leaf. Fruit concentration through the palate echoes the aromatics, adding roasted plum and edges of cedar. Still showing plenty of tannin, well rounded and with a chalky feel, with the shape of the palate incredibly even. Soft, supple acidity holds the balance and draws a line through to the wonderfully persistent finish. A joy to drink. Appreciates a little air after its fifteen years in bottle.