



Passing Clouds

BENDIGO CA CABERNET SAUVIGNON

– 2021 –

COMPOSITION	Cabernet Sauvignon	VINEYARD	Serpentine Vineyard
STRAIN	CSM	HARVEST	7 th April, 2021
PFM	100 days	OAK	French hogsheads, 18 months
NUMBERS	Bé: 14.2, pH: 3.85, TA: 5.4, ABV: 14.8%		

Every now and then an opportunity to make a fully ripe, powerful Cabernet Sauvignon from the Bendigo region presents itself, indeed we have not had the fortuity to make this style since 2012. So here is the second iteration of our Napa style Cabernet to ever grace the Passing Clouds stable. Over 100 days on skins, the fruit is entirely from the Serpentine vineyard and is 100% Cabernet Sauvignon: intense and profound, this Cabernet can be enjoyed over the next 20 years.

TASTING

Deep red in appearance with red ruby hues, the nose boasts an array of rich black fruits, blackberry and cherry plums, with ethereal earthen, forest floor notes leading into leather and cigar box. Clove, cardamom, cumin and allspice mingle together in between. Chewy and chalky tannins speak to the 100 days soaking untouched on skins, and notes of sweet cherry pie sit in the background. The generosity of fruit is clearly apparent and blends perfectly with the strong oak component, cedar and sandalwood, outrageous yet balanced, bold but integral, this is a wine made with purpose.

VINEYARD AND VINTAGE

The Serpentine vineyard sits on the banks of the Loddon River 42 km northwest of the township of Bendigo. Established in 1999 the vines are now 24 years old. The vines are cane pruned with shoot and bunch thinning occurring when required. Minimal irrigation is applied to achieve a balance between optimum fruit and a sparse canopy. Due to the particularly low rainfall and canopy more reminiscent of a dry grown vineyard rather than one regularly irrigated, application of fungicide is rare. The soil is sandy clay loam over friable reddish clay with limestone pebbles.

The 2021 growing season was mild and an extended harvest produced ripe fruit at lower baumes, very good natural acidity and reds of intense and vibrant colours. Some described it as going straight from Spring to Autumn skipping summer ... a winemakers dream!

WINEMAKING

The fruit was crushed and destemmed to a closed tank, gently pumped over twice daily across 23 days until fermentation was completed. The tank was then sealed and wine allowed a post ferment maceration of 100 days, soaking untouched on skins to slowly extract as much colour and tannin from the fruit as possible. After 100 days, the tank was drained, skins carefully dug out and gently air-bag pressed. The wine was matured in a combination of new and old French Hogs Heads for 18 months before being racked back to tank, filtered and bottled. Minimal additions and fining, minimal sulphites.

