



PLANTAGENET

GREAT SOUTHERN CABERNET SAUVIGNON 2007

VINEYARDS:

Fruit sourced almost entirely from our 37 year old Wyjup and 39 year old Bouverie vineyards, (78%) growing on ancient gravel loams in the Mt Barker area in the Great Southern region of Western Australia. Our more recently planted Rocky Horror vineyard, planted on even more gravelly soils contributed 16% towards the Cabernet blend.

VINTAGE COMMENTS:

A dry year characterized by moderate vine growth and yield; a welcome mild spring led into quite a warm early summer but by late February hot conditions prevailed till cooling rains mid March helped what fruit was still left to harvest. One of the hottest and consequently shortest vintages on record.

The three Wyjup Cabernet blocks were harvested on the 13th and 14th March between 23.8 and 24.5 brix of sugar and with relatively high acidity between 6.4 and 6.8 g/L. Rocky Horror was harvested on the 18th March with a rather high sugar of 26.6 brix and 6.7 g/L acid. Respective yields were 4.2 tonne/hectare and 5.4 tonne / hectare.

WINEMAKING:

The (usual) dry, cool to mild climate of the Great Southern region will produce classic Cabernet in good years, wines with great depth of flavour and structure. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a Cabernet that will express varietal characters in tune with its sense of place. Winemaking is geared toward producing a wine that is harmonious, interesting and most importantly drinkable, with moderate use of quality French oak. Small amounts of, Cabernet Franc Merlot and Malbec were used this year to provide roundness and complexity.

TASTING NOTES:

- Colour: Deep dense colour of dark plum,
- Aroma: A tightly focused wine, with savoury, mineral, plum and blackberry notes, classy oak handling imparts a sweet vanilla and pencil notes.
- Palate: A highly refined polished wine with beautifully integrated powder coat tannins and a sumptuous mid palate of succulent currants and blackberries flavours that carry the length of the palate, a bright, clean finish. Very tasty indeed.

TECHNICAL DETAILS:

Alcohol 14.7%v/v, Acidity 6.1 g/L, pH 3.53

