

## TASTING NOTE

### Lyrup Crossing Cabernet Sauvignon 2009



#### *About This Wine*

Complexity and structure was built by carefully blending selected parcels of fruit. The winemaker's task was to craft a wine of intense primary fruit character rather than the austerity inherent in this variety. Some parcels received a 'cold maceration' at the start of ferment to accentuate the fruit intensity on the palate, while others received extended skin contact to develop tannin structure. After fermentation, French and American oak was used to add complexity and structure and to allow flavours to integrate and soften.

#### *Vineyard Region*

95% Riverland, South Australia, 5% Murray Darling

#### *Grape Varieties*

95% Cabernet Sauvignon, 5% Shiraz

#### *Vintage Conditions*

A rain free harvest period in 2009 coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 13.5-14.0°Be. The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas. Parcels were individually selected in the vineyard for their clear expression of distinctive fruit characteristics and varietal characters.

### WINEMAKER'S COMMENTS

#### *Colour*

Deep purple in colour.

#### *Nose*

The nose shows appealing ripe berry aromas as well as spice and chocolate.

#### *Palate*

On the palate flavours of blackcurrant and cassis as well as chocolate and mocha with superb length; a smooth, succulent mouth-feel with elegant tannins. This is a well-balanced wine showing blackcurrant with superb length and elegant tannins.

#### *Laboratory Analysis*

Alc/Vol : 13.91%   pH : 3.50   Total Acid : 6.60g/L   Residual Sugar : 3g/L