

TASTING NOTE

Salena Entry Cabernet Sauvignon



About This Wine

This is a wine of intense primary fruit character, the complexity and structure was built by carefully blending selected parcels of fruit. Selected 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

This wine shows a deep purple in colour.

Nose

The nose presents luscious berry aromas as well as a hint of spice and chocolate.

Palate

The palate delivers flavours of blackcurrant with superb length and elegant tannins. This is a well-balanced wine showing berry fruit and blackcurrant jam with a hint of coffee oak character.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.50 Total Acid : 6.60g/L Residual Sugar : 3g/L