

TASTING NOTE

Salena Estate Premium Cabernet Sauvignon



About This Wine

The quality of the fruit lent itself to extended skin contact for optimum extraction of colour, so after crushing the fruit was fermented on skins in temperature-controlled stainless steel for between ten and twelve days. The depth of fruit flavour and bold tannin structure achieved meant that from the beginning this wine was built to last. Fermentation was completed in an assortment of oak and stainless steel, with French and American oak staves, hogshead and barriques used. Some individual parcels of wine remained in wood for up to 18 months, with some parcels aged with the judicious use of specially toasted oak staves. The winemaking process was completed with the assessment and grading of all the separate components before assemblage of the final blends.

Vineyard Region

100% Riverland, South Australia

Grape Varieties

100% Cabernet Sauvignon

Vintage Conditions

Sourced entirely from Company-owned vineyard estates, the condition of the Cabernet Sauvignon grapes received at the crusher was exceptional. Most notable were the array of flavours and mouth puckering fruit tannins. 2007 was a very dry year with the yields coming in well down on average.

WINEMAKER'S COMMENTS

Colour

The wine shows a deep plum colour.

Nose

This wine offers a rich and complex nose prominent in blackcurrant, tobacco and typical leafy characters with hints of game.

Palate

On the palate, flavours cascade over the tongue in a full-bodied, mouth-filling fashion. There are rich blackcurrant and cassis flavours, hints of cigar box and cedar all combined with lingering toasty, gamey and vanillan notes.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.51 Total Acid : 6.5g/L Residual Sugar : 0.60g/L