

TASTING NOTE

Salena Estate Gold Label Reserve 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. Individual parcels of wine remained in wood for up to 14 months.

Vineyard Region

100% Riverland, South Australia

Grape Varieties

95% Cabernet Sauvignon, 5% Shiraz

Vintage Conditions

A rain free harvest period in 2009 resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 12-13.5°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

The wine shows a deep plum colour.

Nose

The nose offers a prominent blackcurrant, tobacco and typical leafy characters with barnyard complexity.

Palate

The palate shows a typical full-bodied and mouth-filling structure. There are rich blackcurrant and cassis flavours, hints of cigar box and cedar all combined with lingering toasty and leafy notes. The fine tannins suggest that this wine will amply reward 3 to 4 years bottle maturation.

Laboratory Analysis

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