

Gurra Creek Cabernet Sauvignon

Vintage

The good spring rains followed by a slightly drier than normal vintage in the Riverland has produced exceptional Cabernet Sauvignon grapes. Solid shoot and leaf growth from the spring rains followed by reduced berry size from the rain free ripening season has resulted in excellent concentration of deep purple colour, flavour and ripe tannic structure.

Picking between 13.5 – 14.5 Baume ensured ripe flavoursome fruit and machine harvesting at night and early morning has ensured the freshness of the grapes arriving at the winery.

Vinification

A fruit was harvested at night to ensure it arrived cool to the winery. Complexity and structure was built into this wine has by careful blending of selected parcels of fruit. Some parcels received a 'cold soak or cold maceration' at the start of fermentation to accentuate the fruit intensity on the palate. Other parcels received extended skin contact to give the wine excellent tannin structure while still others had must drained off the skins to produce wines of exceptional concentration of colour and flavour.

After fermentation, both French and American oak was used to allow the wine to add further complexity and structure and allow flavours to integrate and soften.

Description

Purple in colour, this is a well-balanced wine showing berry fruit and blackcurrant jam with a hint of coffee oak character. The nose shows appealing ripe berry aromas as well as spice and chocolate. The palate shows flavors of blackcurrant and cassis as well as cedar wood with juicy length and a smooth succulent mouthfeel with elegant tannins.

Ideally, this wine should be paired with full flavoured meat dishes or pastas with tomato based sauces.



Technical

Alcohol by volume;	13.51
pH;	3.55
Total Acid;	6.32g/L
Residual Sugar;	6.8g/L
Varieties;	100% Cabernet Sauvignon
GI;	Riverland
	South Australia