

Salena Estate Organic Cabernet Sauvignon

Vintage

This year was a typically warm, dry year in the Riverland. Almost a total absence of rain events helped the fruit develop consistency and concentration with a good balance between flavour and physiological ripeness. This meant a softening of the tannins with a complimentary increase in the fruit flavour and aroma intensity.

All of the grapes used in the production of this wine were from Certified Organic Vineyards, quaranteeing the pristine nature of the fruit.

Vinification

The wine was made at Salena Estate Wines, a Certified Organic Winemaker and bottler. This ensures that the quality control process and Organic status of the fruit is maintained all the way from the vine to the bottle.

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 twenty days.

The depth of fruit flavour and bold tannin structure achieved meant that from the beginning this was built to age. Fermentation was completed in an assortment of oak and stainless steel, with French and American oak staves, hogsheads and barriques used. Some individual parcels of wine remained in wood for up to 6 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.

Description

This is a fine example of Cabernet Sauvignon. It is rich and complex with layers of flavour and fine, well-structured tannins. The wine shows a deep plum colour with a rich and complex nose prominent in blackcurrant, tobacco and typical leafy characters with hints of game. 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. The fine, powdery tannins suggest that this wine will amply reward 3 to 4 years bottle maturation, but for the impatient it currently makes a superb accompaniment to red meats, game birds and hard chesses. Try it also with hearty stews and casseroles.



Technical

Alcohol by volume;	14.0%
pH;	3.55g/L
Total Acid;	6.7g/L
Residual Sugar;	0.4 g/L
Varieties;	100% Cabernet Sauvignon
GI;	100% Riverland South Australia