

## The Source Cabernet Sauvignon

### Vintage

The slightly drier than normal vintage this year in the Riverland has produced exceptional Cabernet Sauvignon grapes. The reduced crop and berry size from the rain free growing season has resulted in excellent deep purple red colour and concentrated flavours. The fruit was picked between 13.5 – 14.5 Baume.

Machine harvesting at night and early morning has ensured the freshness of the grapes arriving at the winery. The low to modest cropping levels from company and selected growers has produced ripe intensely flavoured fruit with soft, ripe mouth filling tannins.

### Vinification

To achieve the fruit depth, complexity and structure seen in this wine, has involved careful blends of selected parcels of fruit together, much like fitting pieces of a jigsaw puzzle together to achieve the complete picture.

Some parcels received a 'cold soak or cold maturation' 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 colour and flavour. After fermentation, the winemakers have reached into their spice rack of flavours by employing different oak types, both French and American to allow the wine to mature and the variety of flavours to integrate and soften. Using a unique winemaking technique small batches of wine underwent micro-oxidation to further stabilise colour and improve the suppleness of the tannins.

### Description

The dense purple colour gives testament to an excellent vintage of low yielding, concentrated fruit. The nose offers a burst of cassis and redcurrant fruits complexed with very subtle cedary and spicy oak. The palate shows intense ripe fruit, mouth filling tannins with a long persistent finish. The judicious oak handling of the wine has imparted complex coffee/mocha flavours and subtle vanilla and spice.

The Source Cabernet Sauvignon is a rewarding drink now but will develop further complexity with 2-3 years bottle age. Whilst this wine will complement Italian cuisine, especially tomato based pastas and cheeses, the bold fruit flavours will stand up well with mildly hot Asian meat dishes, grilled meats and rich Mediterranean vegetable dishes.



#### Technical

Alcohol by volume;	13.5
pH;	3.45
Total Acid;	7.20g/L
Residual Sugar;	2.4g/L
Varieties;	96% Cabernet Sauvignon 4% Petit Verdot
GI;	100% Riverland South Australia