

TASTING NOTES



WAKEFIELD®

THE VISIONARY EXCEPTIONAL PARCEL RELEASE

CABERNET SAUVIGNON 2014

REGION

Clare Valley

VINTAGE CONDITIONS

The growing season in the lead up to vintage 2014 saw average autumn and winter rainfalls and temperatures in line with long term averages. The rainfall for spring was below average; however vine vigour was still good due to the presence of subsurface moisture from regular winter rains. During the first week of December there was a cool change and 16 mm of rain fell. The remainder of the month and the first half of January were dry and warm with thankfully no heatwaves due to regular cool changes. From mid-January to mid-February however, hot conditions prevailed which delayed véraison. Harvest commenced early due to hot conditions through most of January and February. A big downpour of rain mid-February bought the hot conditions to an end and for the remainder of the month, conditions were mild with cooler than average temperatures. These cooler conditions retained acid levels and slowed sugar development thus crucially allowing time for the flavours to develop. The mild conditions continued through March, allowing ideal tannin and flavour development to occur in the red varieties.

VINIFICATION

The fruit from this wine was sourced from a series of exceptional vineyard blocks, including A70 and E20 from the St Andrews vineyard, and W10 block, which are older vineyards from the Wakefield block located on the river flats. Harvesting occurred at the point of optimal tannin and flavour development between the 28th March and 17th of April 2014. After the short tractor journey to the winery, each parcel was gently de-stemmed and then quickly chilled to 4°C in the must lines prior to being transferred to small Potter fermenters and cold soaked for a period of five days. After inoculation with FX10 Cabernet Sauvignon yeast, each parcel was fermented at 22°C to 25°C over a period of seven to ten days. The fermenting must was gently mixed using inert gas to aid the gentle extraction of colour and tannin. The wine was afforded extended skin contact and then allowed to undergo MLF before pressing.

Oak Maturation - Post MLF, the wine was transferred to a selection of fine-grained French oak barrels – 40 % in new oak and the balance in a selection of two and three year old barrels, specifically selected for cedar, tobacco and spice characters. After 12 months a painstaking barrel selection assessment was undertaken to identify those parcels deemed as 'exceptional' and these were returned to barrel for a further 8 months maturation prior to bottling in April 2017.

COLOUR

A dark garnet red with a vibrant vermilion hue.

NOSE

Hints of wintergreen, dark cherry, black currants, dark plum, cassis, blueberries, mocha, cedar, cigar box and subtle choc mint.

PALATE

The wine is rich, generous and multi-layered with understated elegance. Classic blackcurrant, dark cherry and varietal mint characters intertwine perfectly with the hallmark long, fine tannins on the palate. The finish is perfectly poised and boldly declares the stature of the wine; full of the potential for greatness.

CELLARING NOTES

Up to 20 years from vintage.

TECHNICAL DETAILS

Alcohol	14.1%	Acid	7.06 g/litre
PH	3.43	Residual Sugar	0.73 g/litre

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