



WAKEFIELD

THE VISIONARY

EXCEPTIONAL PARCEL RELEASE

2009 VINTAGE

Very early in the vintage a series of exceptional vineyard blocks, A60, A10 and A70 which form part of the St Andrews vineyard along with some old vine material from the Wakefield block on the Auburn estate, were earmarked by Adam Eggins and the Wakefield viticultural team for their clear promise of delivering truly exceptional fruit that could fulfil Mitchell Taylor's brief and that of his grandfather's original vision.

VINIFICATION

Fruit from each of these four exceptional vineyard blocks was carefully harvested at the point of optimal structure and flavour development between the end of March and early April 2009. After the short ten minute tractor journey to the winery, each parcel was de-stemmed and transferred directly to separate potter fermenters.

Each parcel was fermented at 24° to 26°C over a period of five to seven days using the FX10 Cabernet Sauvignon yeast. The A10 parcel was left on skins for almost a month prior to pressing to extract additional tannin complexity from this individual component.

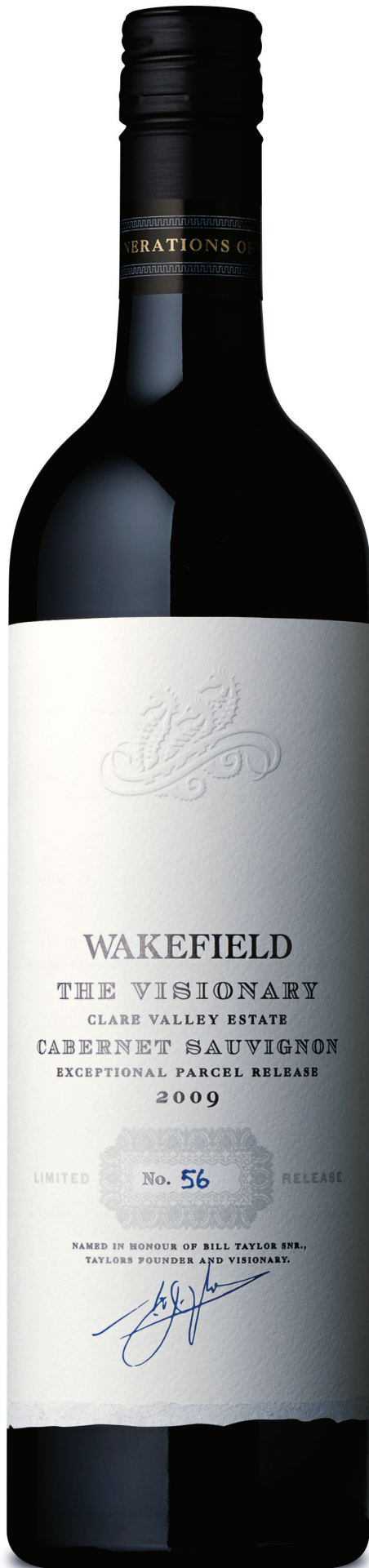
MATURATION

Between May 2009 and January 2010, each of the parcels was matured in a selection of new, first and second use fine grain French oak barrels. After nine months, the wine from each parcel was individually racked and returned to a similar selection of new, first and second use fine grain French oak barrels.

TASTING NOTES

In the glass, the wine immediately presents vivid ruby and crimson hues whilst its body is near enough to black. On the nose, the wine is perfumed with leaf and cassis bundled together with lovely depth. Whilst very savoury, the oak wafts through the background but never dominates and the vinous essence of the wine sits squarely in the centre. On the palate the wine has tight and pronounced flavours of chocolate, red berries and black cherry skins with echoes of light tobacco and bramble on the finish. The tannins are fine and tight whilst the wine finishes on sandal-wood and cedar notes drifting over a core of blackcurrant, cherries and red apple skins.

Neil Hadley, Master of Wine, September 2013



Region: Clare Valley	Colour: Vivid ruby and crimson hues.
Varietal: Cabernet Sauvignon	Palate: Pronounced flavours of chocolate, red berries and black cherry skins with echoes of light tobacco and bramble on the finish.
Alc/Vol: 14%	Cellaring: Up to 20 years from vintage.
Residual Sugar: 0.64g/L	Bottled: December 2011
pH: 3.48	
Acidity: 6.26g/L	