



WAKEFIELD

THE VISIONARY

EXCEPTIONAL PARCEL RELEASE

2010 VINTAGE

Very early in the vintage a series of exceptional vineyard blocks, Lodden, A70, A10, Oldlands, Angela and Wakefield, were earmarked by Adam Eggins and the Taylors 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 six exceptional vineyard blocks was carefully harvested at the point of optimal structure and flavour development between late February and the end of March 2010. 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 A70 parcel was left on skins for almost a month prior to pressing to extract additional tannin complexity from this individual component.

MATURATION

Between May 2010 and June 2011, two thirds of each of the parcels was matured in a selection of 2010 first use French oak barrels and the balance in a selection of one year old fine grain French oak barrels. After thirteen months, the wine was blended (assemblage) and returned to 10% first use 2011 French oak barrels and the balance in a selection of one, two and three year old fine grain French oak barrels. Prior to bottling, a painstaking individual tasting was undertaken for each of the components. The final wine reflects a mix of the fruit harvested from the chosen exceptional vineyard blocks of approximately 48% Lodden, 27% A70, 10% Angela, 6% Wakefield, 5% Oldlands and 4% A10.

TASTING NOTES

The wine displays a pristine clarity and brilliance in the glass with excellent deep ruby hue and a deep, dark core. Its nose is perfumed and concentrated with great focus and balance between exuberant fresh vinosity and fine-grain oak that closes around the youthful bouquet and keeps it in check. The wine is beautiful now in the mouth, with classic savoury tannins and yet an explosive core of generously proportioned cassis and dark fruits at its heart. Finely stated oak tannins and vinous richness intertwine perfectly on the palate and lead to a thoroughly satisfying, elegant and tightly-defined finish, full of great promise for an extended and highly rewarding maturation in the cellar.

Neil Hadley, Master of Wine, September 2014

Region: Clare Valley
Varietal: Cabernet Sauvignon
Alc/Vol: 13.6%
Residual Sugar: 0.3g/L
pH: 3.40
Acidity: 6.28g/L

Colour: Deep ruby and a deep, dark core.
Palate: Savoury tannins and an explosive core of cassis and dark fruits at its heart. Finely stated oak tannins and vinous richness intertwine leading to a satisfying finish.
Cellaring: Up to 20 years from vintage.
Bottled: 08/2012

