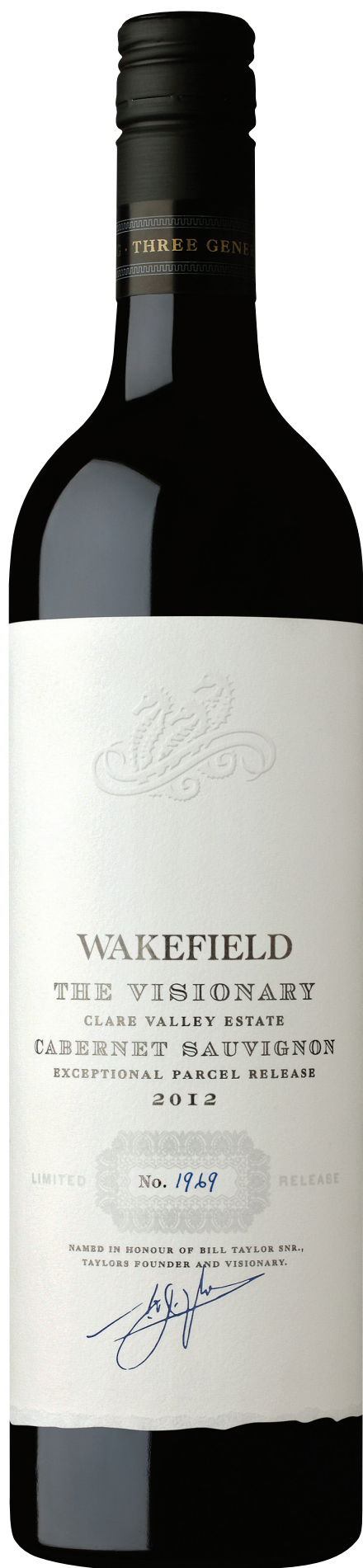




WAKEFIELD

THE VISIONARY

EXCEPTIONAL PARCEL RELEASE



2012 VINTAGE

Growing conditions leading up to vintage 2012 were close to perfect. Budburst occurred slightly earlier than average and fruit development continued without incident. Harvest conditions were excellent with ideal ripening and flavour development conditions persisted to the end of April when the majority of the harvest was completed. Overall, yields were somewhat lower than long-term averages but the winemakers reported that the quality was outstanding across all varieties, with intense colour and excellent flavour development.

VINIFICATION

Very early in the vintage a series of exceptional vineyard blocks, including A60, A10 & A70 which form part of the St Andrews vineyard along with some old vine material from the Lodden and Wakefield blocks, 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.

Fruit from each of these blocks was carefully harvested at the point of optimal structure and flavour development between 15th and the 30th March 2012. Each parcel was de-stemmed and transferred directly to separate 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 five to seven days. Post primary fermentation, the must was pressed to wood for secondary malo-lactic fermentation.

MATURATION

A third of each parcel was matured in a selection of first use French oak barrels and the balance in a selection of one and two year old fine grain French oak barrels. After thirteen months, a painstaking individual tasting was undertaken for each of the components and the wine was blended (assemblage) and returned to fine grain French oak barrels for further maturation (10% first use and the balance in a selection of one, two and three year old). The finished wine was bottled in July 2014.

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, April 2015

Region: Clare Valley
Varietal: Cabernet Sauvignon
Alc/Vol: 14.1%
Residual Sugar: 0.39g/L
pH: 3.57
Acidity: 6.39g/L

Colour: Deep red with youthful purple hues.

Palate: Layers of flavour, spice, mocha, mint, toasty, char, generous flavour intensity with an elegant long finish.

Cellaring: Up to 20 years from vintage.

Bottled: July 2014