



# WAKEFIELD

CLARE VALLEY

## ESTATE CABERNET SAUVIGNON 2014



### HISTORY

In 1969, after a considerable search, the Taylor family found a promising 178-hectare site by the Wakefield River in the Clare Valley. They were certain the soil – red brown loam over limestone (now called terra rossa) – would prove conducive to crafting wines of the highest quality. The contrast of warm days and cool nights in the Clare would be equally beneficial – helping the grapes ripen in the day, and allowing the vines to rest at night.

### REGION

Clare Valley, Australia

### VARIETAL

100% Cabernet Sauvignon

### VINEYARDS

The fruit for this wine was harvested from the Taylor family estate in the Clare Valley.

### WINEMAKER

Adam Eggins

### WINEMAKING

Fermentation was carried out in the winery's original "Potter" fermenters, which allow for excellent control of skin maceration and color and tannin extraction. Some parcels were left on skins for a further 2 weeks to increase tannin structure of the overall wine. The wine was gently pressed to French oak barrels for completion of malolactic fermentation. Post MLF the wine was matured for at least 12 months in French oak barrels (10% new and remaining in 1 to 4 year old) prior to final blending and then preparation for bottling.

### VINTAGE

The growing season in the lead up to vintage 2014 saw average autumn and winter rainfalls on the Taylor family Clare Valley estate vineyards; only 4% above the long term averages. During winter, the average daily minimum temperature at the Estate was 2°C warmer than average, although the average daily maximum temperature was in line with long term averages, resulting in the first budburst occurring at the normal time of late August. From the outset, it was a vintage that felt more controlled as environmental factors played less of a role in determining when fruit was to be picked which is always the wine-makers' preference. Once the fruit started coming into the winery, early indications in terms of natural acidity and flavor profiles in the whites and color and tannin analysis in the reds were positive indeed.

### TASTING NOTES

**Nose:** The wine has an aroma of rich blackcurrant, subtle spice, tomato leaf and a touch of eucalyptus. French oak maturation is also evident with subtle aromas of cedar and dark chocolate.

**Palate:** Great intensity. It has distinctive blackcurrant and cassis fruit flavors. Subtle oak characters of cedar cigar box and spice are also evident. The tannins are fine and elegant – a hallmark of the varietal. The palate is well balanced, complex and fulfilling and lingers on the finish.

### TECHNICAL INFORMATION

pH: 3.5  
Residual Sugar: 0.6g/L  
Alcohol: 14%  
Total Acidity: 6.92 g/L  
Ageing Potential: 8 years