

2010 Warramate Black Label Cabernet Sauvignon

Region

Yarra Valley (Gruyere)

Vineyard

Warramate, elevation 160 to 180 metres AMSL.

Soil

Silty clay loam over yellow clay.

Vines

Fruit was sourced predominantly from our “young” Year-2000 plantings, the 2.3 acre plot devoted exclusively to the SA125 clone of Cabernet Sauvignon. The balance of the blend was derived from small volumes of Cabernet Sauvignon, Cabernet Franc & Merlot produced from the old vine Warramate 1969-plantings.

All Warramate vines are farmed without irrigation.

Aroma & Bouquet

Intense varietal nose in the bounds of youthful exuberance. Shows signature blackcurrant & sarsaparilla notes well supported by integrated leafy characters, synonymous with the variety.

Palate

A medium-bodied “classic” claret style featuring a succulent, fruit-layered palate integrated with earthy complexity & fine dusty tannins. Juicy acidity underscores well-weighted voluminous fruit & a deep, long finish, combining generosity & concentration with finesse rarely found at this price point.

Winemaking

All fruit at Warramate is hand-picked and delivered direct to the winery. The fruit was destemmed & crushed directly to a series of 1.5 to 2.0-tonne capacity open-fermenters. After a short period of pre-fermentation maceration, fermentation was initiated with a select cultured yeast strain. The vats were fermented on skins utilizing judicious hand-plunging at regular intervals in order to aid in the gentle extraction of colour, flavour & tactile palate components. The resultant wines were selectively kept in contact with their skins for up to 3 weeks prior to batch-pressing.

Total maturation time for the components was 28 months prior to assembling & bottling. 50% of the volume spent the entire maturation period stored in a stainless steel tank in order to retain freshness & liveliness of innate fruit character whilst the balance was aged in 100% French oak, utilizing a mixture of larger format vessels: 300-litre hogsheads (10% new) & 500-litre aged puncheons.. Medium-toast is favoured for these fire-bent barrels,

Bottled in July 2012

Cellaring

Given the youthful exuberance it currently displays, it is ready for immediate enjoyment. However, the astute siting of the vineyard plots married with dry-growing of the vines & a non-interventionist approach in the winery contributes complexity & ageability to the blend, a rare feat for wines at this price point. Expect a mellow & graceful evolution for 10+ years under suitable cellaring conditions.

Analysis

Alc : 13.5%

pH: 3.60

Titrateable Acidity (TA): 6.4 g/L