

2012 Warramate Cabernets

Region

Yarra Valley (Gruyere)

Variety

Cabernet Sauvignon. 70%, Cabernet Franc 30%.

Vineyard

Warramate, elevation 160 to 180 metres AMSL.

Soil

Silty clay loam over yellow clay.

Vines

Warramate was established in 1970 on a spectacular north-facing slope overlooking the central Yarra Valley in Victoria. It produces wines of depth and intensity from its hand-tended and non-irrigated vines. The annual rainfall for the site averages 777mm. The soil consists of a top soil of silty clay loam 250mm deep. Elevation is between 160 – 180 metres above sea level, more importantly it is 80 – 100 metres above the valley floor thus avoiding the potential problem of frost. All rows are orientated in a north-south direction. All Warramate vines are farmed without irrigation.

Palate

A medium-bodied “classic” claret style wine with a signature leafy lift. Layered fruits of blackcurrant and blueberries integrate with earthy complexity & fine dusty tannins. A brightness from the acidity underscores a generous palate weight of fruit and long finish ably assisted by the variety’s inherent structural tannins. A wine of generosity and concentration with finesse rarely found at this price point.

Winemaking

Hand harvested in the cool of the morning. Destemmed into small open fermenters. Basket pressed prior to being transferred to old French oak barrels, 300litre hogsheads, for 10 months.

Cellaring

Perfect for immediate enjoyment; expect a mellow and graceful evolution for up to 10 years under suitable cellaring conditions.

Analysis

Alc : 13%