



## **2013 Agincourt Cabernet Malbec**

### **Region**

Yarra Valley (Gruyere)

2013 growing season was close to ideal with sufficient winter and spring rainfall followed by a warm and dry growing season producing fully ripe, robust wines.

### **Vines**

Fruit was sourced from Agincourt Cabernet Sauvignon planted in 1995, Malbec planted in 1990. 70% Cabernet, 30% Malbec. The Agincourt block is the most easterly part of the vineyard looking north/north-east so has one of the most sheltered sites.

### **Aroma & Bouquet**

The classic varietal blue fruits, cassis and leafy herbal notes with a twist of jalapenos add intrigue.

### **Palate**

Agincourt Cabernet always exhibits classic cabernet characters of cassis and dark berry fruits, along with a unique herbaceous. The Malbec plays its part with inky robust plum and black cherry and ample tannins to provide beautifully balanced structure.

### **Winemaking**

Hand harvested and crushed and destemmed into 600kg tea chest fermenters. Hand plunged twice daily with some extended time on skins to soften the Cabernet tannins. Basket pressing and malolactic fermentation in French Bordeaux shaped barrels for 26 months.

Bottled at Yarra Yering under cork via gravity without filtration.

### **Cellaring**

Drinking beautifully at present but it will continue to evolve for a further 8 years under suitable cellaring conditions.

13.5 %alc

★★★★★ 5 Star Rated Winery – James Halliday - Australian Wine Companion