

THE COPPERMINE ROAD

Cabernet Sauvignon 2019

McLaren Vale, Cabernet Sauvignon (100%)



The Name

Coppermine Road runs parallel to our very best Cabernet vineyard in McLaren Vale, just metres from the winery, cellar door and restaurant.

The Vintage

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending.

Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Coppermine Road does not undertake fining or filtration prior to bottling, which may result in a harmless deposit in or adhering to the bottle.

The Characteristics

A brilliant expression of McLaren Vale Cabernet Sauvignon. A dense, dark appearance, with a rim of red and purple. Extremely fragrant, with fresh green and red capsicum, tomato leaves, blackcurrant, as well as some more herbal notes like sage and oregano. Very intense red fruits. It's early days, but we see a little hint of leather in the background. The mesmerising palate follows the nose. We see some similar red fruit characters, including some capsicum, red berries, and red plums. Fresh cherry tomatoes and some white and black pepper on the back palate. Full bodied, but very round and elegant. There are quite pronounced savoury, yet persistent tannins that will develop with time. A wine that needs a richly flavoured meal to accompany it. This has great ageing potential of up to 25 – 30 years.

Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.



Harvest dates	28 Feb - 3 Mar	Alcohol	14.5%
Residual sugar	1.8 g/l	Titrateable acid	7.2
pH	3.48	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton