

THE COPPERMINE ROAD

Cabernet Sauvignon 2020

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

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

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 cabernet with a bold and refined character. The colour preludes an intense wine with a shiny ruby red. The nose is more open and straightforward, with cassia, red cherries, red capsicum, and an elegant herbal tone of sage and fresh basil. The palate is surprisingly fresh and ready, with an intense wave of maraschino cherries, freshly cut pomegranate, and cranberries. An undertone of ferrous notes aligned with a herbal finish with sage and tomato leaves makes this wine opulent and sophisticated. The tannins are fine-grained and well connected with the body and acidity, showing the perfect balance between the use of new and old French oak barrels without masking the natural refined grape tannins. The finish is extremely lingering, with a refined white pepper at the end. Absolutely ready to drink now but can also cellar for up to 20 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	10 - 21 MAR	Alcohol	14.5
Residual sugar	1.2g/l	Titratable acid	7.2
pH	3.45	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton