



<i>Harvest dates</i>	<i>25 Feb - 16 Apr</i>
<i>Alcohol</i>	<i>14.5%</i>
<i>Residual sugar</i>	<i>2.8 g/l</i>
<i>Titrateable acid</i>	<i>7.4</i>
<i>pH</i>	<i>3.41</i>
<i>Oak maturation</i>	<i>18 months</i>
<i>Chief Winemaker</i>	<i>Chester Osborn</i>
<i>Senior Winemaker</i>	<i>Jack Walton</i>

# The Coppermine Road Cabernet Sauvignon 2009

*McLaren Vale, Cabernet Sauvignon*

## *The Name*

Coppermine Road runs parallel to our very best Cabernet vineyard in McLaren Vale, just metres from the winery, cellar door and restaurant. Planted to an almost extinct clone, this vineyard rarely yields greater than one tonne to the acre.



## *The Vintage*

Sufficient winter rains ensured good sub soil moisture and set up the vines well with healthy canopies. Early summer was very cool with only three days above 30°C until late in January. There was a string of days above 40°C in late January which caused some loss of yield of the final crop.

The mild weather that followed ensured that ripening was stress free and grapes showed good levels of natural acidity and balanced tannins.

## *The Winemaking*

Small batches of grapes are crushed gently 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, there is no racking until final blending and no fining or filtration.

## *The Characteristics*

The nose exhibits classic Cabernet aromatics of black currant leaf, violets and cigar box with an interesting twist of cooking spice and mustard seed.

These lovely savoury notes are followed through onto the palate but swept along by an underlying sweet blackcurrant and mulberry fruitiness that builds as the wine continues to evolve in your glass.

The initially cedary tannins, start early and give the wine an incredible line. An intriguing fennel note accompanies the chalky tannins that are picked up on the finish, which is long and lingering.

## *Cellaring Potential*

With bottle age, the wine will become more harmonious and gain complex characters of chocolate, truffle, cigar box and earth. 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 ranging between 10°C and 15°C.