



<i>Harvest dates</i>	<i>10 Mar</i>
<i>Alcohol</i>	<i>14.2%</i>
<i>Residual sugar</i>	<i>1.8 g/l</i>
<i>Titrateable acid</i>	<i>7.2</i>
<i>pH</i>	<i>3.47</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 2010

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

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was unseasonably hot weather during flowering, but this did not affect fruit setting to any significant extent and vigour was beautifully balanced.

There was some more heat early in the season, but with berries only just forming in most cases it was not an issue. The rest of the season was mild with nights mild to cool with very little rain. It was another early start to vintage, and both red and whites from 2010 have strong varietal characters and good balance.

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

If you like your Cabernet Sauvignon to sit somewhere between 'lean and green' and 'chocolatey and plush' then you're going to love this wine! Enchanting, aromatic highlights of violets and blackcurrant meld deliciously with more savoury notes of antique furniture and saddle leather, suggesting a touch of bottle age. A faint whiff of fresh mint leaves is unmistakably Cabernet as are the incredibly enticing roasted tomato and capsicum characters that are layered through the flavours.

The palate is completely seamless, displaying a refined concentration that only Cabernet can. Long chalky tannins ensure the focus of this wine is not lost as they flank the whole gamut of flavours drawing them effortlessly to an unflinching and persistent finish. Stylish and suave.

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.