

THE COPPERMINE ROAD



Cabernet Sauvignon 2011

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. Planted to an almost extinct clone, this vineyard rarely yields greater than one tonne to the acre.

The Vintage

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

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

A common thread through the 2011 vintage is the amount of aromatic lift they display. The Coppermine Road is a prime example of this. A plethora of Cabernet characters seemingly bursting from the glass, with typical notes of blackcurrant, violets and cedar enhanced by a twist of mint and herb from the cooler vintage.

The palate is streamlined and focused. No blousiness here, just a beautiful line of fruit, some sweetness, a hint of chocolate and raspberry perhaps with a nutty savoury edge. Tannins are chalky and long but the lasting impression we get is one of fruit. A style of Cabernet that one may not expect from McLaren Vale but extremely true to its varietal heritage.

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	20 Feb–15 Mar	Alcohol	14.3%
Residual sugar	1.2 g/l	Titratable acid	7.3
pH	3.45	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton