

THE COPPERMINE ROAD



Cabernet Sauvignon 2012 *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

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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, there is no racking until final blending and no fining or filtration.

The Characteristics

Classic Cabernet aromas of violets, blackcurrant, baked capsicum skin and cedar on the nose. The fruit profile on the palate is similar, including a lovely assortment of red fruits such as raspberry and strawberry, accentuated by a lively yet balanced line of acid. The structure at this early stage could only be described as muscular, a hint as to the expected longevity of this classic McLaren Vale Cabernet. While the tannins are very proud, they consist of a vast array of very fine grained profiles, from chalky, crushed china, to very fine grade emery paper. The result of all this is a wine of power and elegance, bright and fresh, but with depth and intensity and a very long tail of fruit and tannin. Decanting or ageing should be considered a must.

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	14.1%
Residual sugar	0.8 g/l	Titrateable acid	7.5
pH	3.45	Oak maturation	18 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton