

# THE COPPERMINE ROAD

## Cabernet Sauvignon 2013

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

Great winter rains set the vines up well last year, followed by a very dry spring and summer with no heatwaves. The initial fruit development was fantastic, the first white grapes to be picked showed incredible levels of natural acidity coupled with good fruit ripeness unlike anything we've seen for a long time. Just prior to picking the first red grapes there was three days of reasonably high temperatures, which accelerated sugar ripening and meant the winery was filled in record time. A lot of the red grapes from that period are particularly rich with intense tannin and dark fruit characters - a great vintage for reds and whites alike.

### 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

A classic Cabernet in every sense. The nose, allowed time to open evolves from mushroom, olive and salami in to more typical purple fruits, blackcurrant and violets, backed by ripples of freshly torn mint, sage and oregano. A rich, but chiselled palate follows, framed by layers of long, chalky tannins. This sleek, seamless wine has an unmistakable air of class. Enticing in youth with a promise of greater depth and elegance to reward careful, patient cellaring.

### 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.



Alcohol	14.4%	Residual sugar	0.8 g/L
Titrateable acid	7.6	pH	3.47
Oak maturation	18 months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		