

Elgin Vintners Cabernet Sauvignon 2007

Vibrant, dark ruby in colour, this fruit driven, complex wine displays layers of dark berry fruit flavours and prominent cassis on the nose which follow through onto the palate with the additional intrigue of dark chocolate and spice. Seamless tannins supported by the fruit intensity have combined to create a wine that provides a satisfying and lingering mouth feel.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Elgin Vintners

winemaker : Justin Hoy

wine of origin : Elgin

analysis : alc : 13.74 % vol rs : 2.7 g/l pH : 3.38 ta : 6.9 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

IWSC 2010 - Silver Best in class

Commended - International Wine Challenge & Decanter 2010

ageing : This wine drinks exceptionally well now but will benefit from a year or two in the bottle.

in the vineyard : These grapes were harvested from two blocks on Beaulieu Farm.

Clones: CS46, CS169, CS163.

Trellis System: Smart Dyson Trellis system

Soil type: Oakleaf and Tukulu.

about the harvest: Harvest Date: 17th April 2007

in the cellar : Harvested in mid April, these grapes were put into cold storage overnight prior to destalking. With the temperature of the grapes at about 7.5°C, the grapes, once destalked, were put into open fermenters and given a cold soak for 4 days. The grape juice was inoculated with F15 yeast and was pumped over and pushed through three times a day for 10 days, until fermentation was complete. A post fermentation maceration of a further seven days was given prior to pressing into a combination of new (10%) and used French Oak 225lit barrels for malolactic fermentation and maturation. Once MLF was complete, the barrels were racked and the wine was matured for 14 months in barrel prior to bottling on 18 August 2008.

