

Elgin Vintners Cabernet Sauvignon 2008

Clear vibrant fresh purple in colour. Appealing nose of ripe red plums and blackcurrants. This follows through onto the palate where the clean fruit flavours are further complimented by some meaty notes and a good tannin structure, lending a fullness and texture to the wine. Our 2008 Cabernet Sauvignon has a lovely length with a slightly savoury finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Elgin Vintners

winemaker : Justin Hoy

wine of origin : Elgin

analysis : alc : 14.29 % vol rs : 1.6 g/l pH : 3.55 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

Silver Medal - International Wine and Spirits Competition 2013

ageing : It drinks exceptionally well now and is expected to develop well over the next 3 - 5 years.

in the vineyard : Six grape growers within the Elgin ward have joined forces to establish Elgin Vintners. The members are fortunate in that they are able to access outstanding quality grapes from within their ranks - each contributing something unique to the final product.

The 2008 Elgin Vintners Cabernet Sauvignon is our fourth vintage.

Clones: CS46, CS169, CS163.

Trellis System: Smart Dyson Trellis system

Soil type: Oakleaf and Tukulu

about the harvest: These grapes were harvested from two blocks on Beaulieu Farm.
Harvest date: 17th April 2008

in the cellar : The Cabernet Sauvignon grapes were placed in cold storage overnight where the temperature was brought down to 8°C. The grapes were then destalked and put into three 5-ton open fermenters and inoculated with RX60 yeast. The wine was pumped over every morning and evening and received a punch down at lunch time each day until fermentation was complete after 16 days. No post ferment maceration before pressing to barrels. Here the wine enjoyed a further 14 month maturation in 225 litre French oak barriques (20% new wood) prior to egg white fining, filtration.

Bottling: 18th August 2009

Quantity produced: 5123 liters / 1138 cases (6 x 750ml) produced.

