

TARRAWATTA

2020 Ambervale Cabernet Sauvignon

Winemaking

All of our grapes are hand picked and sorted in the vineyard. Each block is pick individually in 1 or 2 passes depending on ripeness. Each individual pick is destemmed and transferred to small open fermenters holding less than 3 tonnes. Fermentation is carried out completely by indigenous yeast and aided by daily pigeage up until fermentation starts and pump-overs until fermentation is complete. Our aim is to gently extract flavour/colour compounds and tannins from the grape skins. Once fermentation was complete the single fermenters were gently basket pressed and the wine was transferred to French oak barrels.

The 2020 vintage was a blend of fruit sourced from our blocks 7 and 13.

Matured in new and older French oak hogsheads and barriques for 22 months.

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Barossa locals have long been disciples of the legendary Cabernet-based wines from this area. We believe this variety has a bright future in the Eden Valley, particularly where soils are dense and rich in minerals like those in our Ambervale vineyard. The second dry growing season in a row leading up to the 2020 vintage resulted in a small harvest of concentrated fruit.

Winemaker: Craig Isbel Viticulturalist: Nick Radford

GI: Eden Valley (northern)

Soil Type: Red/brown loam over friable red prismatic clay, weathered rock and coarse weathered rock

Alc: 14.9% PH: 3.6 TA: 5.74

Make: 532 case (6 bottle)

Release date: 01/05/2023

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