



Appellation

Rosenzweig Vineyard

Barossa Valley

HarvestDates
March 22

Varietals

Cabernet Sauvignon

SkinContact 8, 9 & 11 days (3 Fermenters)

Aging
24 months in French oak
Barrel

ReleaseDate
May 2020

Head of Winemaking
James Rosenzweig

Vignerons

James Rosenzweig Jake Rosenzweig

CABERNET SAUVIGNON 2018

ESTATE GROWN
BAROSSA VALLEY, SOUTH AUSTRALIA

VINEYARD NOTES

The Rosenzweig vineyard which is grown on sandy brown loam over red clay and a deep limestone mix, this soil type is ideal for Cabernet Sauvignon. Cabernet was first planted on this vineyard was planted in 1969

These vines enjoy a small amount of additional food and supplementary water to help maintain then on tough days. The vine is trained to a single wire trellis system with lift wires. Detailed spur pruning gives better bunch positioning and a limited number of grapes per year.

HARVEST NOTES

Drier soils combined with warmer than average October and November days October 2°C above average in Barossa Valley and November 1.1°C above average in Barossa Valley meant the vine canopies grew quickly; flowering well and setting a good number of bunches. January and February were warm and dry, with very warm temperatures in February. The Indian summer of March and early April was 'the icing on the cake', with average temperatures, without extremes, perfect for finishing off vintage.

This parcel was fermented in 3 open ferments with 8, 9 & 11 days on skins, plunged and pumped over. 6% whole berry, foot stomped and plunged, open cage bag pressed.

The wine undergoes malolactic fermentation then we rack and return to barrel for maturation. 100% French oak, 20% is 2 year old with the balance seasoned oak. This is a single vineyard wine blended for bottling.

TASTINGNOTES

Attractive aromatics of blackberry, cassis with a slight floral lift and complex cigar box, cedar undertones.

Well weighted palate of blackberry and cassis, Hints of violets and blueberries. Supported by cedary oak with firm but fine tannin and excellent structure.