

GLENLOFTY ESTATE

PYRENEES VICTORIA

2017 GLENLOFTY ESTATE CABERNET SAUVIGNON



There are 5 vineyard blocks of Cabernet Sauvignon on the estate which typically produce full bodied wines.

The vineyards of Glenlofty were planted in 1995 in an elevated valley 340 metres above sea level on the southern edge of the Pyrenees ranges in Victoria. Plantings of both classic and emerging varieties enjoy a range of aspects, soil types and micro-climates resulting in great diversity of berry flavours and characters. As a result, there is an attractive variety of fruit parcels producing exceptional wines.

Winemaking

Various parcels from separate blocks are vinified individually to create layers of complexity. De-stemmed and crushed to open ferment tanks with an average of 2 days cold soak before fermentation and 5 days maceration post primary ferment. Gently pressed to new and aged French and American oak barrels for 18 months maturation.

AWARDS & ACCOLADES

3 x GOLD MEDALS: Halliday Australian Cabernet Sauvignon Challenge 2019 (**Best of Region**), Melbourne International Wine Competition 2019, International Cool Climate Wine Show 2019

5 x SILVER MEDALS: Halliday Australian Cabernet Sauvignon Challenge 2020, Australian Small Winemakers Show 2019, Western Victoria Wine Challenge 2019, China Wine & Spirits Wine Awards 2019

9 x BRONZE MEDALS: Decanter World Wine Awards 2020, Victorian Wine Show 2019, National Cool Climate Wine Show 2019, Hong Kong International Wine & Spirits Competition 2019, International Wine & Spirits Competition UK 2019, Rutherglen Wine Show 2019, Australian Cool Climate Wine Show 2019, Winewise Small Vignerons Awards 2019, Decanter World Wine Awards 2019

Technical Details:

Variety: Cabernet Sauvignon 100%

Analysis: Alcohol – 13.5% alc/vol, pH: 3.43,
Titratable Acidity: 6.60g/l

Oak: 18 months in 20% new French and 2 to 3 year old French and American oak barrels

Bottling: 31st January 2019

Cellaring: Drinking well now until 2030

