



2017 Signature Series Cabernet Sauvignon

blackberry | five spice | toasty | rich | savoury tannins

Vintage Notes

"In contrast to the warm and compact growing season of 2016, Vintage 2017 saw a return to more traditional conditions. A cool and wet spring delayed budburst and flowering and consequently we had a later start to harvest in early March. Some truly ideal weather followed with about three to four weeks of blue skies and temperatures in the high 20's with no heat spikes. The even temperatures, cool nights and long ripening period provided us with some excellent fruit across all varieties." *Rob Dolan – Winemaker*

Wine Notes

Colour	rich vibrant red, purple tinge
Aroma	cassis, mulberry, spice + cedar
Palate	ripe dark fruits, savoury, textural, silky tannins
Cellar	20 + years - long term

Viticulture

Region	Yarra Valley
Vineyard	Yarraland Vineyard, Chirnside Park
Soil	shallow grey loam over hard clay siltstone
Clone	SA125
Harvest	100% handpicked on 7th + 8th April 2017

Winemaking

Process	destemmed, rollers open, whole berry, cold soak 4 days
Fermentation	five tonne open pots, inoculated, hand plunged twice daily, post ferment maceration 10 days
Barrel	barrel selected, aged in French hogsheads for 16 months 40% new, balance first use
Alcohol	13.5%
Winemakers	Rob Dolan + Adrian Santolin

