

HIGH ALTITUDE

PHILIP SHAW

COOL CLIMATE

No. 5 Cabernet Sauvignon 2017

VINTAGE | 2017

Record rainfall over winter and again in late spring along with cool temperatures had us patiently awaiting spring to kick the vines into gear. With an abundance of soil moisture and the arrival of warmer temperatures the vineyard became somewhat unruly and required due attention to tame vegetative growth and bring the vines into balance. In early January the rain cleared, and the temperature rose bringing relief. By March the cooler night temperatures and warm days provided ideal conditions for ripening.

VINEYARD

Fruit was sourced exclusively from block 2, which was planted in 1989. Block 2 sits at 872-867m. Its soils consist of well-draining chocolate basalt with medium rock percentage.

Clones in Block 2 are SA125, LC30, 196, G9V3, and Q390-05. The vines are both shoot and bunch thinned to achieve a balanced canopy and fruit load. The VSP trellising system opens the fruiting zone, allowing complete physiological ripeness of berries.

WINEMAKING

Fruit was handpicked in the cool of the morning. A 10% saignee was taken from each parcel to intensify fruit. Grapes were destemmed then berry sorted before being put into closed fermenters. Alcoholic fermentation was carried out by native yeasts, creating greater complexity of flavors and mouthfeel. Cap management daily using rack and returns, punch downs and pump overs. Post Ferment time on skins allowed evolution of aromatics and fruit into more layered and savoury characteristics.

Wine was pressed and racked to barrel, with 80% new French oak. Maturation for 24months in barrel prior to bottling.

TASTING NOTES

COLOR: Bright garnet red

BOUQUET: lifted aromatics of Violets and savory spice, long with fresh red berry fruit and undertones of cedary oak.

PALATE: a powerful and elegant wine with generous supple fruit focused by attractive, structured tannins.