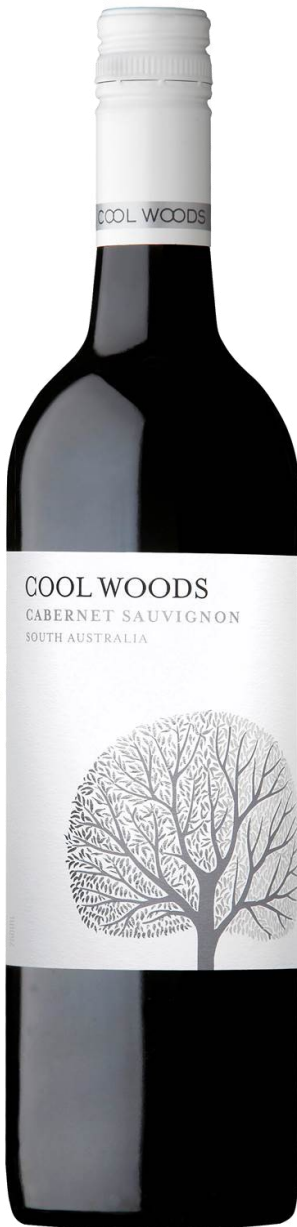


# COOL WOODS

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### CABERNET SAUVIGNON



<b>VINTAGE</b>	2016	<b>REGION</b>	South Australia
<b>HARVESTED</b>	March 2016	<b>BOTTLED</b>	March 2016
<b>ALCOHOL</b>	14.0%		

#### **TASTING NOTE**

The colour is a deep red. Raspberries and blackcurrant are obvious on the nose, these combine with subtle spice and oak character. On the palate soft round tannins and nice length of flavour ensure this is a fine example of South Australian Cabernet Sauvignon.

#### **VINTAGE**

A warm dry spring led to into similarly dry conditions in December and January. The warm weather brought harvest on in the first week of February. A couple of good rain events led to milder conditions and a long even ripening period and excellent flavour development. The wine from 2016 show typical Barossa warmth and generosity and should age well.

#### **WINEMAKING**

The grapes are crushed and de-stemmed into open fermenters. Yeast is added immediately once in fermenter, and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees celcius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of French oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

