

# COOL WOODS



## SOUTH AUSTRALIA CABERNET SAUVIGNON

2017



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### WINEMAKERS 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

An above average wet spring and cooler than average summer temperatures led to a later start to picking than normal. This combined with a long and mild ripening period meant that our fruit developed to a beautiful level of maturity on the vine. This has led to outstanding flavours and perfumed, expressive wines. The colours are vibrant and tannins are silky with a fine savoury finish.

### 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.

**ALCOHOL** - 14.0%    **WINEMAKER** - PETER KELLY

**REGION**- SOUTH AUSTRALIA