

COOL WOODS



SOUTH AUSTRALIA CABERNET SAUVIGNON

2017



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

The 2018 growing season had all the hallmarks of a classic vintage. Consistent warm temperatures produced perfect conditions for our red varieties to ripen. This along with good winter rains and a dry harvest period resulted in wines with great depth of varietal flavours, excellent tannin structure and colour along with a long balanced finish. Reds from 2018 will age well due to their intense concentration and power.

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