

HAWKER CORNER

CABERNET SAUVIGNON

GRAPE VARIETIES & SOURCE:

Cabernet Sauvignon ex South Australia

HARVEST DATE:

March

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

The growing season remained warm and dry. Controlled irrigation for the vines allowed healthy crop of grapes to ripen slowly and evenly. The Cabernet Sauvignon harvest in our vineyards commenced in the first week of March and proceeded for the next month in almost perfect conditions.

WINEMAKING/VITICULTURE:

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for a period of 6 days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drives and aromatics.

TERROIR/SITE:

Situated on the banks of the Murray River, the vineyards produces grapes perfect for fresh, varietal wines. Sandy soils of varying depths over limestone require careful water management as they readily dry out during the summer months. Carefully considered irrigation strategies and canopy management are adapted to suit each individual site in order to provide a good balance of light and shade in the canopy and hence maximise fruit quality.

TASTING COMMENTS:

Colour: Dark red crimson hues.

Aromas: Aromas of blackberry, red jubes and plums with subtle notes of black currant and tobacco leaf.

Palate: The palate is elegantly structured with silky texture and fruit sweetness to the mid palate with layers of red cherry, spice an subtle briar flavours and finishes with soft grainy tannins.

TOTAL ACIDITY (g/L):	5.5
pH:	3.62
ALCOHOL (%v/v):	13.5

