



MARTIN'S PICK UP
CABERNET SAUVIGNON

GRAPE VARIETIES RATIO (%) & SOURCE:

Cabernet Sauvignon ex South Australia

HARVEST DATE:

March & April

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

During the ripening period from the end of January and through into March, the weather at our vineyards was warm and dry. These ideal conditions, along with world's best irrigation techniques, allowed the vines to flourish and finish ripening the Cabernet Sauvignon grapes with delicious richness and intensity.

WINEMAKING/VITICULTURE:

Fermentation was carried out 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 drive and aromatics.

TERROIR/SITE:

Sandy soils of varying depth over limestone require careful water management as they readily dry out during the summer months. Supplementary 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: Maroon with bright purple hues.

Aromas: Classic Cabernet Sauvignon aromas of blackcurrant, leafiness and sweet jubes with dusty spice notes.

Palate: A generous and rich wine, the palate is round and soft showing dark fruit, plum and wild berry flavours with silky tannins



TOTAL ACIDITY (g/L):	5.9
pH:	3.63
ALCOHOL (%v/v):	13.5