

LADBROKE *Grove*

2014 CLOVERLEAF CABERNET SAUVIGNON

Cloverleaf Cabernet Sauvignon is a classic full flavoured, elegantly structured wine showing the true expression of Coonawarra.

Variety:

100% Cabernet Sauvignon

Vineyard:

The fruit is sourced from select parcels from three of our vineyards located across the breadth of Coonawarra.

Yield was approximately 7 tonnes per hectare across the blocks.

Vintage Conditions:

The 2014 vintage will be described by most as one of the longest on record starting mid-February and finishing in the first week of May. The winter and spring rainfalls were some of the highest in recent decades. After warm weather in January and early February, moderate days coupled with cool nights allowed for a long ripening period. A return to more stable weather patterns during January and February contributed to a perfect extended dry and mild ripening season for flavour, colour and tannin development which will deliver a classic Coonawarra vintage

Vinification:

Fermented in mix of open top and static fermenters, extended maceration was employed to develop complexity and harmony between the fruit and the tannin structure. The wine was matured in a mix of new and second fill French oak barrels for 22 months prior to bottling.

Tasting Notes:

Colour: Deep crimson with a purple hue.

Aroma: Blackcurrant, plums, mocha and black olive.

Palate: Concentrated and powerful blackberry, cassis and rich red berry fruit flavours with a hint of choc mint and dried herbs. Well integrated oak and persistent fine grained tannins combine to create a sumptuous palate. The finish is long and pronounced with classic balance and structure creating an elegant and refined wine.

Peak drinking: Very approachable now, but careful cellaring will allow further development with bottle age, up to 8-10 years.

Wine Analysis:

Alcohol 13.5%

Total Acidity 5.95g/L

pH 3.48

Residual Sugar 0.3g/L

