



2020 Heathcote Cabernet Sauvignon No. 1

The Wine Cabernet Sauvignon is a variety to be relished. One of the world's most widely recognised red grape variety, Cabernet Sauvignon is loved for its high concentration and age worthiness.

Deep mulberry in colour. Perfumed and floral. Black cherry, ripe blackcurrant and plum. Soft tobacco, a hint of herb follows. Medium-bodied, delicate tannin with a dry lingering finish.

The Vineyard Coliban Glen Vineyard, Kimbolton

Located on the western banks of Lake Eppalock is this beautiful vineyard. It's easterly facing, so catches the morning rays, and is irrigated by the Lake.

Planted in 1996 on loamy soils and owned and operated by Peter Raeburn, this distinctive site produces Shiraz and Cabernet Sauvignon with crisp acidity every year. Being in the southern pocket of the Heathcote GI, the vineyard is slower ripening, allowing the berries to develop floral and fruit notes.

The vineyard is hand-pruned and hand-picked, and the passion Peter has for his vines shows through every year in the exceptional fruit he produces.

Winemaking Notes Hand-picked in late March 2020, the wine was cold soaked (as whole bunches) for a few days before being de-stemmed into a small, open stainless-steel fermenter. A long ferment took place, lasting close to 4 weeks, with daily punch downs for the first 10 days (only). Once the ferment had finished, the cap (skins) had completely sunk, resulting in soft, aromatic tannins.

Softly pressed in late April to French barriques (3-, 4- and 5-year-old), the wine went through malolactic fermentation in mid-July 2020. Only minimal sulphur additions were made. The wine was bottled in May 2022.

Palate Black cherry and plum. Soft tobacco, with a dry lingering finish. Medium bodied, with a full mouth feel.

Quantity 97 dozen.

Soil Ancient Cambrian loam.

Closure Natural cork.

Artwork A collaboration with Mark Conlan, an Irish artist based in Melbourne and a very good friend of ours. Mark's style is whimsical and playful and has perfectly captured the sites in which we source our fruit.

RRP \$35.00



Eck Wines Pty Ltd
A.B.N 57 619 766 700
Mobile: 0438 531 222 Email: emily@eckwines.com.au
Website: eckwines.com.au