

MÉTHODE RANGE

MÉTHODE CAB NOUVEAU

2021

VARIETY: CABERNET SAUVIGNON

REGION: COONAWARRA

Early release Cabernet Sauvignon;
A novel tannin refinement protocol.

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ABSTRACT:

An early release of Cabernet Sauvignon made to showcase the diversity of the variety. Minimal skin contact and reverse osmosis technology ensures softness and balance whilst maintaining varietal expression and a fresh cherry fruit flavour. A wine made to enjoy young; this is a soft, approachable twist on a classic variety.

INTRODUCTION:

2021 was an overall standout vintage. Near perfect ripening condition and cool, mild weather kept the natural acidity of the wines fresh. Harvest decisions were precisely made and optimal balance of ripeness and fruit flavour was achieved.

METHOD:

Grapes were harvested and crushed into a 10T open fermenter. The must was left with CO₂ cover to warm up and allow spontaneous fermentation with natural yeast. It was pumped over twice daily until day 5, when the juice was drained off and allowed to complete fermentation in tank. After this, a reverse osmosis filter was used to remove any large tannins with a molecular weight greater than 10,000. The resultant wine was then aged in 500L puncheons prior to bottling in January 2021.

DISCUSSION:

The reverse osmosis filtration is a modern tool that winemakers can use to carefully select and refine flavours within a wine. It is the same technology used to remove alcohol in low or non-alcoholic wines. This is a novel and unique use of the process to remove any large, grippy and astringent tannins, only leaving a light, fruit forward and soft style behind.

The molecule on the label is Ethyl Octanoate (figure 1). This is a fatty acid ester that forms as a result of the combination of fatty acids found in the grape berry with the alcohol formed during fermentation. This compound has a distinct fruity aroma that is the hallmark of this style.

CONCLUSION:

Drink within the first 18 months, slightly chilled in warmer climates or with lunch in cooler climates. An approachable take on a classic that will make you question the variety and challenge your perceptions.

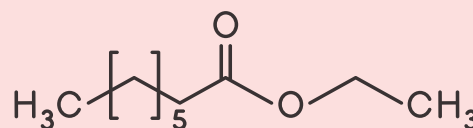


Figure 1
Ethyl Octanoate Molecule



PATRICK OF
COONAWARRA

PART SCIENCE, PART ART.
GUIDED BY PRINCIPLES, NOT RULES.