

MÉTHODE RANGE

# MÉTHODE EUCALYPT

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VARIETY: CABERNET SAUVIGNON

REGION: COONAWARRA

The impact of Red Gum (*Eucalyptus Camaldulensis*) tree proximity to vineyards and their influence on Cabernet Sauvignon aroma and flavour.

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## ABSTRACT:

This trial was testing the hypothesis that vineyards amongst gum trees take on some aroma and flavour of Eucalyptus. Grapes were mechanically harvested in close proximity to Red Gums into 1T bins. The resultant wine showed significantly increased Eucalyptus aroma and flavour. This matured into a distinctly Australian Cabernet Sauvignon that expresses the environment and place in which it was grown.

## INTRODUCTION:

The Cabernet Sauvignon ripened slowly, which enhanced the savoury element to the wine. The grapes for this wine were grown in our Marks Vineyard, adjacent to our Home Block. The vineyard is a medium depth Terra Rossa soil and is dotted with old Red Gums.

## METHOD:

The grapes within 50m of gum trees were mechanically harvested into bins separate from the main harvest. A total of 1.4T was then crushed without destemming and allowed to spontaneously ferment with natural yeast. The ferment was then plunged daily for seven days, before being basket pressed and transferred to two 500L oak puncheons. The wine was then allowed to complete malolactic fermentation and aged for 12 months before bottling.

## DISCUSSION:

It has been well documented that Eucalyptus trees in close proximity to vineyards have an influence on the resultant wine flavour. This is considered a uniquely Australian flavour and is the identifying factor in some producer's styles of wine. The molecule on the label is 1, 8 Cineole (figure 1). This is the compound produced by Eucalyptus trees and is responsible for the resultant aroma in the wine. One scientific article found that concentrations of 1, 8 Cineole increased with the proximity to Eucalyptus trees and that levels were found to be highest in the vine leaves, followed by grape stems, then the grapes themselves. For this reason, the choice was made to mechanically harvest, allowing more leaves, stalks and matter other than grapes (MOG), to be present in the ferment. The article also found that the highest contributor to levels of 1, 8 Cineole in the final wine was the presence of gum leaves in the MOG and resultant fermentation.

## CONCLUSION:

Balanced minty/Eucalyptus aromas and flavours add to the Cabernet Sauvignon's complexity, creating a uniquely Australian wine. It is a wine that expresses terroir in the true sense of the word.

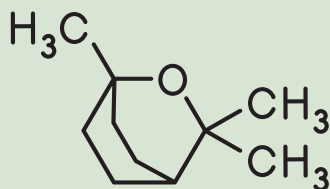


Figure 1  
1, 8 Cineole molecule



PATRICK OF  
COONAWARRA

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