

# LIGHTFOOT

## 2021 Last Cab from Calulu

### The Wine

We have got a bit of a checkered history with Cab Sauv. The coastal location of our Myrtle Point Vineyard naturally makes for a cool climate, sometimes a bit too cool for ripening Cabernet though. In the warmer and drier years Cabernet ripens fully and makes a really nice wine, but in the cooler and wetter years it struggles to get to the finish line. As good as this wine is, the variety is just not consistent enough in the cool conditions of our site. Part of the original plantings back in 1996, it was with some sadness that we pulled out the last of our Cabernet vines (although we made room for more Gamay, so that's good news!) Hence the name, this wine is literally the "Last Cab from Calulu".

### Winemaking

The Cabernet fruit was picked and then destemmed into a small open top fermenter and allowed to cold soak for a couple of days. The ferment was then inoculated with the yeast strain R9008, and then hand plunged twice daily for the following 8 days. A further 5-day extended maceration period allowed further tannin and colour extraction. The ferment was then pressed and the wine put into seasoned French oak barriques for 10 months where malo-lactic fermentation occurred. Following this maturation period, then wine was then blended and bottled.

### Viticulture

The 2021 season was a welcome relief after the challenges of the previous year. In fact, it was the kind of year that you dream of as a viticulturalist! Good winter rains and mild spring conditions led to an even bud burst with very uniform shoots. An average sized crop set with amazing consistency throughout the vineyard and across all varieties. The regular, but not excessive rainfall kept the vines happy and the sunny but mild conditions had everything progressing along beautifully. Careful canopy management and shoot thinning was carried out in late spring, and then a couple of light trims throughout the remainder of the Summer. The relatively cool but sunny conditions remained all the way from Christmas until harvest, resulting in slow but even ripening of the bunches, whilst retaining a fine natural acidity.

### Vineyard

The Myrtle Point Vineyard is in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Straight, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the Myrtle Point vineyard is Terra Rosa over limestone.

<b>Production</b>	148 dozen
<b>Harvest Date</b>	08/04/2021
<b>pH</b>	3.59
<b>T/A</b>	6.5g/L
<b>Alcohol</b>	12.7% Alc/Vol
<b>Clone</b>	Unknown
<b>Vegan</b>	Vegan Friendly

