

AMELIA PARK

[WINES]

2013 AMELIA PARK RESERVE CABERNET SAUVIGNON

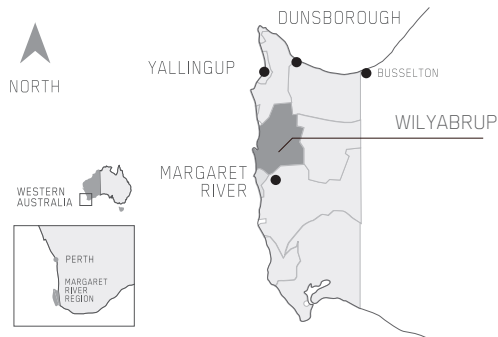


Varieties

Cabernet Sauvignon 90%,
Petit Verdot 5%, Malbec 5%

Region

Margaret River



Vineyards

A single vineyard in the Wilyabrup sub-region of Margaret River is sourced for this wine. This vineyard consistently produces perfectly balanced parcels of Cabernet Sauvignon, Malbec and Petit Verdot. The site is completely dry grown on gravel loam soils and the quality of the site is reflected in its ability to grow healthy well balanced canopies and ultimately grapes.

Season

The 2013 vintage will go down as another great vintage in Margaret River. An unsettled weather period in November that consisted of rain, hail and high winds impacted flowering and as a result yields were down by around 30%. Whilst yields were down, the fruit intensity and quality is very high.

Harvest Date

End of March and early April

Winemaking

All parcels from this site are harvested during the cool of the night. The fruit is crushed and destemmed to Static Fermenters. Ferments are maintained at cool temperatures with minimal pump overs, to ensure delicate extraction of flavours and colour. The wine is on skins for up to one month and then pressed off to a mix of French oak barrels - a third in new and the remainder into second and third use oak for 18 months barrel maturation.

Analysis

Alcohol 14.0% TA 5.8g/l pH 3.68

Bottling Date

November 2014

Closure

Screwcap

Cellaring

10 years+

Tasting Notes

Our reserve cabernet is a selection of the best Cabernet Sauvignon parcels from the 2013 Vintage. A complex bouquet of earthy forest floor, violet, cedar and graphite. The palate is beautifully balanced and finely structured displaying red berries, plum, sweet cocoa and light savoury notes.



Tradition. Craft. Quality.