Bundalong Cabernet Sauvignon 2017

WINEMAKER' S COMMENTS:

•	Alcohol:	14.0 % v/v
•	Acidity:	7.01 g/L
•	PH:	3.50
•	Residual Sugar:	0.5 g/L
•	Sulphur Dioxide:	31/99 mg/L
•	Wine Maker:	Peter Bissell
•	Sugar at Picking:	13.4 Be
•	Picking Dates:	20/4/2017
•	Bottling Date:	13 December 2018
•	Variety:	Cabernet Sauvignon
•	Blend Proportions:	100% Cabernet Sauvignon
•	Cellaring Potential:	6-12 years
•	Oak [origin barrel size]:	Saury Bourgogne Hogsheads, Domain
		Fouquet HHs and barriques. Medium
		Toast, 12% new
•	Cases Produced:	500 dozen
•	Acres under Vine:	65 Hectares
•	Owner:	Bundalong Coonawarra

This year Bundalong Quarry Cab was a single pick from the centre of the Quarry vineyard, harvested at 13.4 baume late in the season on the 20th of April. Fermentation was in a 10 tonne stainless steel fermenter with 8 days on skins then pressing to oak for maturation with 30% new Domaine Fouquet and Saury Bourgogne hogsheads with the balance in second fill oak. Maturation was for 16 months in oak, followed by light egg fining and bottling in November 2018.

Deep red purple colour, with dark cassis and satsuma plum fruit, a touch of iodine, spice and vanilla, from the oak completing the nose. The palate is silky smooth with black fruits a touch of vine leaf and fine tannins on the finish. Rich and dense and balanced. Drinking well now but will improve with further careful cellaring.