



CHAIN
OF
PONDS



Amadeus

2016 Cabernet Sauvignon

Adelaide Hills (Kuitpo)

VINEYARD

Selected from McLaren Range vineyard at Kuitpo in the southern Adelaide Hills, a North Facing Aspect with North-South row orientation and an elevation of 360m. Soil is a sandy loam with ironstone gravel over weathering sandstone, Clone is G9V3 and the canopy is managed with a single catch wire and assisted sprawl. The block produces elegant wines with dark fruits, powerful tannins and varietal intensity.

WINERY

The grapes were destemmed and cold soaked for 2 days prior to fermentation. The fruit was fermented in traditional open fermenters and pumped over twice daily with a few extra pump overs during peak ferment. 30% of the free run was drained off after 7 days while the balance remained on skins for a further 3 days. The wine was pressed off skins with around 1 Baumé left and transferred straight to 100% French oak with 30% new barrels to allow fermentation and MLF to complete. The wine was racked and returned post MLF and returned on fine lees and allowed to undergo maturation for 20 months before bottling.

COLOUR

Deep red plum with a cherry hue.

BOUQUET

Intensely complex yet varietal Cabernet with lifted dark fruits of cassis, mulberry and blueberry, integrated with nuances of spearmint, tomato vine and tobacco leaf. Secondary flavours of spice, mocha and cashew nuts balance and fill out the nose.

PALATE

The palate is full bodied and displays seamlessly integrated dark berry fruit and savoury characters which fill out the palate to give a well rounded wine with exceptional fruit weight and length. Good acidity and structural velvety tannins give drinkability now along with great ageing potential.

CELLARING

7-15 years.

MATCH

Lamb backstrap with minted pea puree and Cabernet Jus

WINE ANALYSIS

Winemaker: Greg Clack
100% Cabernet Sauvignon
Bottled: October 2017
Alcohol: 14.8%