



WAKEFIELD

CLARE VALLEY

JARAMAN CABERNET SAUVIGNON 2013



HISTORY

In 1969, after a considerable search, the Taylor family found a promising 178-hectare site by the Wakefield River in the Clare Valley. They were certain the soil – red brown loam over limestone (now called terra rossa) – would prove conducive to crafting wines of the highest quality. The contrast of warm days and cool nights in the Clare would be equally beneficial – helping the grapes ripen in the day, and allowing the vines to rest at night.

REGION

55% Clare Valley & 45% Coonowarra, Australia

VARIETAL

100% Cabernet Sauvignon

VINEYARDS

The Jaraman Collection of wines represents a celebration of regional diversity, bringing together two of Australia's finest wine regions in a single varietal wine. The marriage of two distinct but iconic regions creates a level of complexity rarely found within a single wine region, while preserving the expression of individual regional characteristics.

WINEMAKER

Adam Eggins

WINEMAKING

After harvesting, the grapes for this wine were de-stemmed and transferred to potter fermenters where the juice was fermented using a Cabernet-specific yeast isolate. Gentle mixing using the gas mixing system occurred 2 – 3 times over the course of the day. Post fermentation, a small percentage of the fruit was left 'on skins' and soaked for around 4 weeks to achieve better integration of tannins. The wine was then gently pressed to tight-grained French oak hogshead barrels (50% 1 year old, 50% 2-3 year old) for secondary, malolactic fermentation. After prolonged oak maturation, the wine was fined, filtered and bottled in November 2014.

VINTAGE

In the Clare Valley, growing conditions leading up to vintage 2013 could best be described as benign, apart from a frost event of mid-October which impacted several blocks on our estate vineyards. There were very few significant rainfall events over the growing period with the season being described overall as dry. The first week of December saw a 30mm down pour which was most definitely a 'season changer'. Without the rain event, the overall yields from 2013 would have been very low. Harvest conditions were excellent, allowing for a long ripening period, favored by Cabernet Sauvignon. Our winemakers report that quality is outstanding across all varieties, with excellent flavor development and tannin ripeness displayed in the resultant wines. The Coonowarra region experienced an excellent vintage which was characterised by a warm, dry summer and then a cool autumn. After a warm, fast flowering period, we saw an even set with high berry numbers per bunch. The excellent set necessitated significant fruit thinning at veraison which was advanced by approximately a week by the warmer weather. However, a late "Indian summer" afforded winemakers the opportunity to steadily pick the grapes without the pressure of an early season break. These conditions have been optimal for our Cabernet Sauvignon and as a result there are strong wines with high colour density, fruit concentration and tannin structure.

TASTING NOTES

Nose: Lifted aromas of blackcurrant, cassis and subtle choc-mint characters along with complex spice and cigar box from the oak.

Palate: This is a rich full-bodied wine yet at the same time, remains in balanced across the palate with fine, elegant tannins – the hallmark of great Cabernet. Intense flavors of blackcurrant and cassis delight with subtle savoury French oak characters of cedar and spice. The finish is long and persistent.

TECHNICAL INFORMATION

pH: 3.5
Residual Sugar: 0.6 g/L
Alcohol: 14.5%
Total Acidity: 6.57g/L
Ageing Potential: 8-10 years