

John George Cabernet Sauvignon 2013



VARIETY : 100% Cabernet Sauvignon

REGION : Margaret River

OAK : 18 months in a selection of fine grained French oak barriques from specially chosen forests. 50% new oak; 30% 1 year old and 20% 2 year old barrels. The Malbec is barrel fermented in 500 litre puncheons.

ALCOHOL : 13.5%

COLOUR : Deep garnet red

AROMA : Lifted red berry and cedar

PALATE : Elegant natural tannins, some floral qualities over plum and gravelly depth. A fine balanced wine, with a long palate that shows finesse.

WINEMAKING : Each parcel of fruit is gently crushed and transferred into small open fermenters. Before fermentation starts the juice is concentrated by removing 15% of the volume. This facilitates a greater intensity of flavour. Heading down boards keep the cap submerged for better skin contact. The fermenters are temperature controlled to provide optimum conditions. Gentle extraction is achieved by the draining of wine from the skins and returning back over. Wine is then transferred to French oak barrels for maturation.

Accolades

94 / 100 James Halliday

GOLD Medal - Qantas Wine Show 2015

Silver Medal - National Cool Climate Wine Show 2016

Silver Medal - Royal Hobart Wine Show 2015

Bronze Medal - Qantas Wine Show 2016

Bronze Medal - Margaret River Wine Show 2015

Bronze Medal - Blackwood Valley & WA Boutique Wien Show 2015