



Wicks
E S T A T E

2010 CABERNET SAUVIGNON



INTRODUCTION

Favourable conditions early in the growing season saw the low yielding Cabernet block ripen early and we harvested in March for the first time, on the 22nd and 23rd. As is our common practice, we divided the block into small parcels for ferment, allowing us to trial various yeasts and fermentation strategies. With excellent results achieved, each distinct parcel was kept separate and gently pressed into an array of new, one, two and three year old French Barriques for maturation prior to final blending.

Cassis and dark fruit flavours combine with subtle hints of tobacco and chocolate. After 12 months in French oak the soft silky tannins are finely balanced by the fruit flavours subtle oak nuances.

VITICULTURE

100% Adelaide Hills, South Australia
Individual parcels selected
Single Vineyard
Estate Grown

VINIFICATION

Individual parcels were subjected to a range of processing techniques, with various yeast strains and cap management strategies employed. Ferments were either pumped over or plunged twice daily in a range of small open and static fermenters, with each parcel spending between 8-10 days on skins prior to being gently pressed. The individual parcels were then racked into barrel prior to final barrel selection and ultimately blending.

MATURATION/BOTTLING

Aged for 12 months in a blend of 30% new and seasoned French oak Barriques.

CELLARING

Whilst drinking superbly now this wine will reward patient cellaring over the medium to long term allowing subtle development and changes in complexity.

TECHNICAL DATA

Alc/Vol 14.5% v/v
pH 3.45
TA 6.28 g/L

Wicks Estate Wines Pty Ltd
Telephone: +61 8 8212 0004
Facsimile: +61 8 8212 0007
Email: info@wicksestate.com.au

