



2008 Cabernet Sauvignon

VINEYARD

Some of the Cabernet Sauvignon used to produce this wine comes from 31 year old vines, some of the oldest vines at Redgate. Early in the season the vines have their fruit thinned to ensure that the reduced yields are of premium quality. Fruit is harvested on technical analysis, fruit flavours and berry colour which are monitored closely as the yield reaches optimal ripeness. This assists our winemaker in avoiding the green characters that can be associated with this variety. Good rainfall and moderate temperature led to a perfect ripening season. Mild to warm weather throughout summer helped the fruit to mature well while retaining balanced acidity and good varietal characters and intense colour.

WINERY

Hand picked fruit was crushed and destemmed and then directly pumped to red fermenters positioned above the press. The must was inoculated with a selected aromatic yeast culture to initiate fermentation. Fermentation took 10 days to complete at a controlled temperature of 25°C. The contents of the tank was then run off by gravity to the press and the resulting wines was racked to barrel for malolactic fermentation and subsequent aging for 18 months in French oak hogsheads. The final blend was determined by selecting our best barrels and numerous fining trials and bottled on the 9th of November 2009, under stelvin closure to ensure product quality.

TECHNICAL NOTES

Colour: Deep ruby with inky purple hues.

Bouquet: Seductive blackcurrants, dark plums and chocolate aromas.

Palate: Tightly focused with dark fruit, cherry and chocolate high notes. Fine, velvety tannins are woven throughout due to the perfect integration of French oak

Ageing: Drink now, though careful cellaring will be rewarded for up to 10 years

Alcohol: 13.5 % vol.

Residual Sugar: <1 g/L

Cases Produced: 509

WINEMAKER: Simon Keall



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