



## **BackVintage™ 2014 Coonawarra Cabernet Sauvignon**

### **Tasting Notes by Nick Bulleid MW**

A wet Winter was followed by dry, cold and at times wet and windy periods during Spring. Consequently, timing for flowering and fruit set was variable. The first part of Summer was quite hot but the weather did soften towards the second half being more cool and mild. March and most of April were mostly dry with warm to mild days and cool nights allowing ripeness and importantly, the fruits flavours, to develop.

The 2014 vintage has yielded strong red wines. The dominant wine for this Cabernet Sauvignon was sourced from 100% Coonawarra Cabernet parcels.

<b>Colour</b>	Deep purple red
<b>Nose</b>	Sweet blackberry and blackcurrant and a hint of crushed leaf. Subtle spice and vanilla from oak.
<b>Palate</b>	Medium bodied and stylish, yet with good depth of dark berry flavour. Fine tannins, finishing with good length.

Like many Coonawarra wines, the fine tannins allow one to enjoy this wine now. It will nevertheless gain cedary complexity until at least 2022. Beautiful with lamb, duck or veal dishes.

### **Winemaking Notes**

Sourced from estate grown fruit at the northern end of the Coonawarra. Picked during late March, at 14.7 baumé, the fruit was cropped at between 2.5 and 3.0 tonnes/acre, machine harvested and inoculated during a gentle crush.

**Fermentation:** The grapes were fermented in static fermenters with heading down boards (designed to maximize the tannin, colour pigments and flavours from the grapes during fermentation). Fermentation was quite typical at 25 deg C with rack and return and daily pump overs for 7 days. Nearing the end of primary fermentation, the wine was pressed off skins just before dryness and placed straight to oak for secondary barrel fermentation. Malo-lactic fermentation was completed in barrel.

**Maturation:** Twenty-four months in one to five year old French oak barrels, of which a small proportion was new oak.

Alcohol	14.0%
SO2 Free	30 ppm
TA	6.50 g/L
pH	3.49
Bottling Date	13th April 2017

**Nick Bulleid MW** (Independent) Wine Selection / Winemaking Supervision

**Mike Farmilo** Winemaker

**Stockist** BackVintage Wines Australia  
[www.backvintage.com.au](http://www.backvintage.com.au)

Enquiries: 1300 789 640

**Retail Price** **\$12.99 per bottle** (includes GST)