

CHARLES MELTON

FINE BAROSSA RED WINES



2017 CABERNET SAUVIGNON

VINTAGE

A bountiful winter rainfall pattern heralded in vintage 2017. Good falls kept on right through Christmas into the New Year ensuring excellent soil moisture levels and solid crop levels. A dry mild harvest period was ideal with very little heat, clear days and cool nights.

STYLE

A lovely amalgam of cedar & five spice on the nose. A mid weight, sweet entry into the mouth with a touch of fine acidity apparent. Will fatten and richen with time, but a fine example of the finesse and elegance of the 2017 vintage.

VINIFICATION

Whole berries from our oldest estate grown Cabernet block were tipped directly from the sorting system of the machine harvester bypassing the crusher. An 8 day maceration followed before the free run and pressings were run into 100% new French oak barriques where the malo-lactic fermentation took place. The wine remained on lees with monthly battonage for 30 months before settling prior to bottling

TECHNICAL

Alc: 14.5%
TA: 6.23
pH: 3.49

CHARLIE MELTON
WINEMAKER