

The logo for Shottesbrooke, featuring the brand name in white capital letters on a red and black background.

SHOTTESBROOKE

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SHOTTESBROOKE CABERNET SAUVIGNON

Vintage 2009 **Variety** 100% Cabernet Sauvignon **Region** 100% McLaren Vale

Shottesbrooke is a small exclusive family owned vineyard and winery located in the eastern pocket of the beautiful and tranquil McLaren Vale, just 45 minutes from Adelaide. Set in the foothills of the Fleurieu Peninsula the award winning cellar door, opened in 1995, has magnificent views over the gum studded vineyards.

Cabernet Sauvignon grown on the alluvial soils of the McLaren Vale region produce wines with great concentration of flavour and colour. The generous climate of the region is reflected in the richness of the wine.

Viticulture

The grapes are grown on the Reynell clone of Cabernet Sauvignon with an average age of 25 years. They are grown in ancient alluvial river flats of medium to high fertility and crop at around 3 tonne per acre.

Winemaking

The grapes were harvested in March 2009 at approximately 13.9 Baume and at full flavour development. The must was fermented in static fermenters with pump over cap management and a temperature range of 22-25C at dryness the wine was gently pressed to tank, settle and allowed to complete malolactic fermentation and then transferred to a combination of French and American oak for 14 months prior to bottling.

Tasting Notes

Colour

Our 2009 Cabernet Sauvignon has a rich vibrant colour, the purple hue of vintage turning to the deep red of a maturing wine.

Nose

Primary berry fruit aromas of cherry and blackcurrant are complexed with a touch of mint and show some toasty oak.

Palate

The palate is medium weight with concentrated berry fruit enhanced with spice and slightly herbal characters from tight grain oak. The structure and texture of the wine is mouth filling and warm with great length.

Food Match Full flavoured red meat dishes.

Cellaring Drink now until 2018

Technical Details

Specific Gravity	.9935	(FREE) Sulphur Dioxide	26 mg/L
Alcohol	14.70 v/v	(TOTAL) Sulphur Dioxide	75 mg/L
Volatile Acidity	0.49 g/L	Residual Sugar	4.0 g/L
Titrateable Acid	7.07 g/L	pH	3.45

Bottling Date May 18th 2010

Reviews

91 Points, **Gary Walsh, Winefront** - *Sourced from 20-40 year old vines using the 'Reynell' clone, which the winemaker tells me results in 'blue fruit' flavours. Blackcurrant, boysenberry, cherry - all punchy, juicy sweet and vibrant with a touch of mint and appropriately low level cedary oak - allowing the fruit to shine through. Good volume of flavour, although it's not heavy, just medium weight with fine soft tannin and good line through the mouth. Playful and joyous rather than profound, but a lovely drink.*

The Shottesbrooke logo, consisting of the brand name in white on a black background.

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PRODUCED BY
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