

RUSTICA

2014 CABERNET SAUVIGNON



VINTAGE | 2014 Vintage produced low yields due to a strong wind events during flowering season, record heatwaves in January-February and then some significant rain in mid-February. However this allowed for delayed picking and nearly 6 weeks of perfect ripening conditions with slow, even development allowing for optimal maturity. With outstanding vineyard management during ripening, excellent quality fruit was sourced, especially the Cabernet Sauvignon.

WINEMAKING | Small open fermenters enable ideal colour, flavour and tannin extraction from the skins - achieved by pumping over approximately two times over a 24 hour period in the peak of fermentation. Our aim was to produce an elegant Cabernet Sauvignon with some texture and chewy tannins and to preserve the floral spectrum of violets that is so appealing.

On completion of the fermentation the batches are pressed gently from their skins and maturation of the wine is then carried out in a selection of French and American oak barrels, for a period of 12 months. These barrels are chosen to compliment and nurture the fruit and floral flavors of the wine rather than over power it. The final blend is an exemplary example of a lifted, fruit filled Barossa Valley Cabernet Sauvignon suitable for drinking while youthful (or cellaring if desired).

COLOUR | Deep ruby with indigo/purple hues and intense depth

NOSE | Alluring aromas of blackcurrant and wild berry are complimented with hints of subtle star anise and violet florals.

PALATE | The palate is vibrant and full bodied with elegant flavors of dark plum and cassis which is supported by an elegant structure. Some textured oak tannins typical of Cabernet Sauvignon enhance the mouthfeel and finish of the wine. The red currant and cedar aftertaste is warm and lingering - a perfect accompaniment to rich food including Moroccan lamb on the bbq.

ANALYSIS | Alcohol - 14.5%

CELLARING | This is a wine that is designed to be perfumed and fruit driven - making it ideal to consume while young. Some cellaring may suit your taste and will produce a more chappy, savoury, herbal wine with time.



Kristen and Janelle Zerk

