

# THE COPPERMINE ROAD



## Cabernet Sauvignon

*McLaren Vale, Cabernet Sauvignon (100%)*

### The Name

Coppermine Road runs parallel to our very best Cabernet vineyard in McLaren Vale, just metres from the winery, cellar door and restaurant.

### The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

### The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending.

Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of new and used French oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Coppermine Road does not undertake fining or filtration prior to bottling, which may result in a harmless deposit in or adhering to the bottle.

### The Characteristics

As far as vintages of The Coppermine Road Cabernet Sauvignon go, you would need to travel some way back in time to find a wine of such balance and harmony. The cooler, slightly wetter vintage has marked this wine in a very positive way. Allow a few minutes in glass for the full array of aromas to evolve. Over the course of this period your sense of smell will be led from savoury, cedar, cigarbox, sage, oregano and ferrous notes eventually through to lifted violets, blackcurrant, boysenberry, mulberry, mint and citrus peel. The palate will similarly start out reasonably tight but will open generously, presenting opulent fruit on the attack, matched with a medium bodied mid palate and complemented and drawn out through ripples of fine, chalky tannins.

### Cellaring Potential

While enjoyable in youth, this wine will reach its full potential with bottle age up to at least 20 years. The considerable structure and depth will ensure that the fruit characters will develop over time revealing more complexity and providing immense interest. This wine is best stored in an environment free of direct sunlight and with consistent temperatures between 10°C and 15°C.



|                 |                |                  |             |
|-----------------|----------------|------------------|-------------|
| Harvest dates   | 18 Mar - 7 Apr | Alcohol          | 14.5%       |
| Residual sugar  | 1.4 g/l        | Titratable acid  | 7.4         |
| pH              | 3.39           | Oak maturation   | 18 months   |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |