

St. John's Road

B A R O S S A

Line and Length Cabernet Sauvignon 2016

Every Saturday in summer, our Aussie cricketers take to the pitch hoping to take more wickets than the opposition. For a successful spell, the bowler strives to achieve line and length with every ball.

Similarly when blending our Cabernet we look for line and length in every barrel; lines of structure and tannin and length of fruit flavour.

Winemaking

2016 was a high quality, medium yielding vintage for Barossa Valley Cabernet with majority of the fruit being picked in the early days of March - approximately two weeks earlier than average. The grapes for our 2016 Line and Length were sourced from three sites – the vineyard of Merv John in Light Pass, Will Holmes's Gomersal vineyard and David Heinze's vineyard in Stonewell. The warm, dry spring of 2015 allowed for good set and flowering, but low rainfall meant the berries were smaller, resulting in vibrant and flavourful Cabernet Sauvignon fruit.

Following harvest, the grapes were small batch fermented in a combination of open and closed static fermenters. After 6 – 9 days on skins they were pressed off for malolactic fermentation in stainless steel, before being put to second-fill French oak Hogsheads for 6 months maturation. Post barrel maturation, the components were blended and stored again in stainless steel before bottling.

Tasting Notes

Colour: Dark red with brick red tints.

Aroma: Tobacco and herbal tea aromas followed by fresh blackcurrant and bay leaf. Varietal and regional Cabernet aromas in a strong season.

Palate: Juicy acid with fresh fruits, blackcurrant, and lots of meaty, brothy flavours. Smooth and creamy mid-palate, herbal and savoury, but not green. Long, lingering finish.

Food Match: Honey balsamic lamb chops.

Cellaring: 8 – 12 years years.

Analysis

Alcohol:	14.5%	TA:	6.08 g/L
RS:	0.4 g/L	pH:	3.53
Other:	Vegan		



Winemaker – Phil Lehmann