



# **REDMAN 2013 CABERNET SAUVIGNON**

**GROWING AREA:** Coonawarra

**GRAPE VARIETY:** Cabernet Sauvignon

**ALCOHOL:** 13.7%

**TOTAL ACIDITY:** 6.7g/l

**pH:** 3.54

**WINEMAKERS:** Bruce and Malcolm Redman

**SHOW AWARDS:** Not yet shown

## **WINEMAKERS COMMENTS:**

The 2013 Redman Cabernet Sauvignon is made from grapes grown on vines that are over forty years old, and carefully hand pruned, on the Redman family vineyards in the heart of Coonawarra.

The conditions leading into the 2013 vintage were excellent, with good winter rains and a warm fast flowering period in late spring. A good fruit set resulted in average crop levels. Summer was warm and dry, with a cool autumn allowing the grapes to ripen to optimum maturity.

The Cabernet Sauvignon grapes were harvested during the first week of April. The fruit showed excellent flavour and varietal definition.

The grapes were mechanically harvested and crushed in the field. Initial fermentation was carried out in open concrete fermenting tanks and the cap was hand plunged twice a day. One third of the wine was run off into new French oak hogsheads, where fermentation was completed. The balance of the wine completed fermentation on skins, and was then transferred to barrels.

The wine was bottled, in February 2015, after eighteen months aging in French oak hogsheads.

## **TASTING NOTES:**

**Colour:** Dark red with purple tints.

**Bouquet:** The aroma exhibits violets and cassis dark berry fruit with overtones of oak.

**Palate:** The mid weight palate shows excellent flavour and structure with rich fruit and fine grained tannins. The finish is long and flavoursome. A classic Coonawarra Cabernet Sauvignon exhibiting elegance with excellent flavour and structure.