

Redman's The First Divide Cab Sauv 2015

TASTING NOTE

REGION: Coonawarra

GRAPE VARIETY: Cabernet Sauvignon

ALCOHOL: 14.6%

WINEMAKERS: Dan Redman

WINEMAKERS COMMENTS: Dan Redman's father in-law, 4th generation farmer David Abbey, has a twenty acre vineyard on his sheep and cattle grazing property in Coonawarra. This property was originally one of the first surveyed allotments purchased from the original settlers, subdivided and sold by the government for one guinea an acre to form the closer settlement, hence The First Divide.

From a seasonal point of view, April to July 2014 provided an excellent start with average winter rainfall which set us up for an even budburst with good soil moisture. Spring however was not typical, being very dry and one of Coonawarra's warmest, with temperatures well above average advancing flowering in November by about 2 weeks. Very dry conditions continued through December, consequently berries remained small with thick skins. Ripening was set up perfectly with the vines receiving a refreshing drink of 90 mm of rain in mid-January. Coonawarra's summer has been a classic, with warm days and cool nights.

The grapes were harvested in the first week in April. The grapes were mechanically harvested and crushed in the field. Initial fermentation was carried out in open fermenters 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 under screw cap, in February 2017, after eighteen months aging in French oak hogsheads.

TASTING NOTES:

Colour: Medium red with purple hints.

Bouquet: Plenty of cassis with a hint of mint.

Palate: There's a core of deep and brooding black fruit, thick tannin, dark chocolate and mint, and a strong and long finish