2013 RICHARDSON CABERNET SAUVIGNON

REGION
Victoria, Australia.

GRAPE VARIETIES
87% Cabernet Sauvignon, 5.5% Merlot, 5% Shiraz & 2.5% Cab.Franc

WINEMAKER
Andrew Koerner.

WINEMAKER’S COMMENTS
The Richardson Series of wines are produced from exceptional batches of grapes identified by the Blue Pyrenees team as having the potential to make an exceptional red wine as a tribute to the late Colin Richardson. These wines are vinified and matured separately before barrel selection, blending and preparation for bottling. The selected 2013 Cabernet grapes displayed great intensity of regional and varietal characters as they reached optimum ripeness and balance on the vine, in the near perfect growing season of 2012 / 2013. Vinification included warm fermentation in open fermenters and completion of primary and secondary fermentation in oak. Maturation for 22 months in new, 2 year and 4 year old French and American oak barriques ensured complexity, smoothness and integration of all flavour components before bottling in March 2015.

COLOUR
Deep ruby red.

AROMA
Distinctly varietal cassis fruit, savoury oak and some undergrowth notes.

FLAVOUR
The aromas are supported by black berry, mint and forest floor flavours which are fruit derived but they have been crafted into a wine of great complexity by multiple methods of extracting the colour, flavours, and tannins from the grapes. The integration of all these flavours in mixed oak also adds to the structure and tannin, creating a long savoury aftertaste.

CELLARING
Can be enjoyed now or cellared with confidence for 20 years.

TECHNICAL DETAILS
Alcohol: 13.9 %, Total Acidity: 6.68 g/L, pH: 3.47

“The winery that started the modern Pyrenees era.” CAMPBELL MATTINSON, GOURMET TRAVELLER WINE