

# 2018 Cabernet Sauvignon



**REDMAN**

A FAMILY TRADITION



**REGION:** Coonawarra

**GRAPE VARIETY:** Cabernet Sauvignon

**ALCOHOL:** 14.4%

**WINEMAKERS:** Bruce and Malcolm Redman

## **Viticulture**

Redman Cabernet Sauvignon is made from grapes grown on vines that are over fifty years old, and carefully hand pruned, on the Redman family vineyards in the heart of Coonawarra. The growing season was drier than average, and careful irrigation to optimise flavour development worked very well. Harvest was two weeks early, the result of a warmer than average October which advanced the whole season. There was a cooler finish with mild ripening conditions. The grapes were picked in late March.

## **Winemaking**

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 stelvin in February 2020, after eighteen months aging in French oak hogsheads.

## **Tasting Notes**

**COLOUR:** Dark red with purple hue.

**BOUQUET:** 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.

**Winemaking in Coonawarra since 1908**