



TAYLORS®

THE VISIONARY

EXCEPTIONAL PARCEL RELEASE



VINTAGE CONDITIONS

In the Clare Valley, growing conditions leading up to vintage 2013 could best be described as benign, apart from a frost event of mid-October which impacted several blocks on our estate vineyards. There were very few significant rainfall events over the growing period with the season being described overall as dry. The first week of December saw a 30mm down pour which was most definitely a season changer. Without the rain event, the overall yields from 2013 would have been very low. Harvest conditions were excellent with the first varieties picked in early February. Our winemakers report that quality is outstanding across all varieties, with excellent acid balance and flavour development displayed in the resultant wines.

VINIFICATION

The fruit from this wine was sourced from a series of exceptional vineyard blocks, including A70 from the St Andrews vineyard along with some old vine material from the Wakefield blocks located on the river flats. Harvesting occurred at the point of optimal tannin and flavour development between the 14th and 19th of April 2013. After the short tractor journey to the winery, each parcel was gently de-stemmed de-stemmed and then quickly chilled to 4°C in the must lines prior to being transferred to small Potter fermenters and cold soaked for a period of five days. After inoculation with FX10 Cabernet Sauvignon yeast, each parcel was fermented at 22°C to 25°C over a period of seven to ten days. The fermenting must was gently mixed using inert gas to aid the gentle extraction of colour and tannin. The wine was afforded extended skin contact and then allowed to undergo MLF before pressing.

MATURATION

Post MLF, the wine was transferred to a selection of fine-grained French oak barrels – 40 % in new oak and the balance in a selection of two and three year old barrels, specifically selected for cedar, tobacco and spice characters. After 12 months a painstaking barrel selection assessment was undertaken to identify those parcels deemed as 'exceptional' and these were returned to barrel for a further 6 months maturation prior to bottling in June 2016.

TASTING NOTES

The wine is rich and complex with understated elegance. Classic blackcurrant, dark cherry and varietal mint characters intertwine perfectly with the hallmark long, fine tannins on the palate. There is a subtle, underlying smoky, charred oak character and a hint of roasted coffee grounds on the back palate. The finish is perfectly poised and boldly declares the stature of the wine; full of the potential for greatness.

Region: Clare Valley

Varietal: Cabernet Sauvignon

Alc/Vol: 14%

Residual Sugar: 0.64g/L

pH: 3.48

Acidity: 6.26g/L

Colour: Dark red with a vibrant crimson hue.

Nose: Black currants, dark plum, cassis, blue berries, mocha, cedar, cigar box and subtle choc mint.

Cellaring: Up to 20 years from vintage.

Release Date: May 2017.