

THE LEGACY CABERNET 2016

The journey to create the Legacy started three generations ago. In 1969 Bill Taylor Snr. purchased a pristine parcel of farmland on the banks of the Wakefield River in the Clare Valley, with a vision to create world-class Cabernet Sauvignon. With each successive vintage, the family honed their craft. Then in anticipation of the 50th anniversary, the Taylor brothers briefed Chief Winemaker Adam Eggins on a special project to create a wine to embody the winery's founding vision. In consultation with the family, Adam planned a New World wine, inspired by the great wines of the Old World, that would become a true family legacy. The Legacy is only released in exceptional vintages. It is the result of experience, patience and a neverending pursuit of perfection.

Region: Clare Valley

Vintage Conditions:

In the Clare Valley, rainfall was below average for the season, but it was not the amount that had the biggest impact; it was the timing. Mother Nature saw fit to dole out just the right amount of water at just the right time for maximum positive impact on the vine's health and importantly, the quality of the fruit produced. In fact, this was just one of the factors at play when it comes to the vintage being lauded as one of the greats. Firstly, the vines were 'stress free' heading into the winter period, creating the potential for a superior crop. Secondly, conditions were ideal during flowering and then lastly, the threat of frost did not eventuate. All these conditions combined to create what called be described as 'the perfect storm' for an excellent vintage.

Fruit Sourcing:

The crafting of The Legacy could be described as a journey; one which began initially with the construction of the individual wines that make up the completed blend. Firstly, the Cabernet Sauvignon: The majority of the blend was sourced from a series of exceptional vineyard blocks on the Taylor family estate, including A70 and E20 from the St Andrews vineyard, and the W10 block, an older vineyard located on the Wakefield river flats. There was another parcel sourced from one of our long-term grower partners in the Coonawarra region. Next, the Merlot, which was sourced solely from the Taylor family estate. Lastly, there was a small parcel of Cabernet Franc, selected for aromatic lift, and this was sourced from the Coonawarra region.

Vinification:

After receipt of the fruit into our winery cellars, each parcel was gently de-stemmed and then quickly chilled to 4°C in the must lines prior to being transferred to stainless steel fermenters and cold soaked for a period of five days. The majority of the Cabernet Sauvignon was then transferred to a selection of fine-grained, highquality French oak. The art of barrel fermentation is a practice that we have been perfecting in our winery for more than a decade. The fermenting must is gently mixed using our gas mixing system - each barrel afforded individual attention, twice daily. After primary fermentation, malolactic fermentation also takes place in barrel and then the barrels are carefully sealed to allow an extended period of skin contact, which softens the tannin profile and contributes to the sublime texture of the wine.



To purchase any of our award-winning wines, please contact your Taylors Area Manager or call 1800 804 295.





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Oak Maturation:

The wine had a wonderful life in premium French oak barrels, starting with eight weeks on skins postfermentation. The heart and soul of The Legacy's barrel program was maturation in Jean Louis Vicard barrels - a selection by the Cooperage of their finest 36-month-old barrels, fine-grained and lightly toasted. The wine enjoyed 36 months' maturation in a cool, temperature-controlled cellar, allowing the oak to impart powerful savoury characters and textural richness.

Wine Data (at the time of bottling):

Alc: 14.5% pH: 3.40 Residual Sugar: 0.62 g/litre Acidity: 7.52 g/litre

Colour:

A deep red with some brick red development to the hue.

Nose:

The wine has bold, lifted varietal aromas of cassis, mint, ripe black cherry, roast coffee beans and subtle aniseed. French oak maturation is evident with characters of cedar, nutmeg, cinnamon and cigar box adding to the wine's overall allure.

Palate:

The wine has a long and generous palate with fleshy, concentrated varietal flavours. The palate delivers the elegance and interest that the aroma promises. It displays classic Cabernet Sauvignon varietal structure, a mouth-filling front palate and long, elegant tannins to finish. The Merlot adds suppleness and roundness to the mid-palate, while the Cabernet Franc adds varietal intensity of mint and brooding, dark berry fruit notes. The wine has black cherry and cassis fruit characters throughout, with well-integrated fine-grained French oak nuances of cedar and tobacco. The wine also has a savoury edge running throughout the palate. The finish is long and persistent and continues to tantalise the taste buds well after the wine is gone.

Cellaring:

Up to 20 years from vintage. If enjoyed in its youth, decanting is recommended.



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