



Site Specific Excellence

VINEYARD Name / *Secunda*

PLANTED	CLONE
2011	CS46 / CS169

TONNES / Hectare	ROOTSTOCK
8 tonnes	USVIT 8-7

SOIL Weathered shale.

VINEYARD ASPECT South / south east facing slope which is cooler and allows the grapes more time in which to ripen gradually.

HARVEST NOTES Our Cabernet Sauvignon grapes are **hand harvested early in the morning and over two stages**. The vineyard section closest to the road is picked first, followed by the block which is located further up the slope. The Secunda vineyard's has a specific ripening regime tailored to **produce high quality red grapes**. The **canopy (the leaves) is suckered 3 times** during the harvest and ensures that the energy of the vines is channeled into the production of the grapes rather than the leaves. In addition, the vines are only **irrigated once a week** which places additional stress on the vine but **encourages the smaller berry growth and fruit concentration** that the wine makers are looking for in the grapes.

CELLAR MASTER NOTES Once the grapes are harvested, they are **gently crushed** and moved to an **open fermenter**. The Cabernet Sauvignon juice undergoes a **"cold soak" on the skins for a period of 48 hours**. This process is called maceration and is important for extracting colour, flavour and tannins from the skins. After the maceration process, the selected yeast is added and the fermentation begins. Fermentation takes place at a higher temperature for red wines of between 24-25 degrees Celsius and the wine receives regular pump overs.

The entire fermentation process takes around 10 days and after the process is complete, the wine is gently racked into new 300L French oak barrels which are 300L in size and left to mature in a temperature controlled cellar for 15-18 months.

TASTING NOTES Delicious concentration of **ripe plum, blackcurrant and blackberry fruit flavours** are accompanied by gentle **vanilla spice**, supple tannins and a long finish. Elegant and beautifully weighted, will age for a further decade.

ANALYSIS Alc: 14.15% / R/S: 3.6 g/l / T/A: 6.2g/l / pH: 3.53

ACCOLADES **2021** Michelangelo Wine Awards, Double Gold (2020 vintage)
2021 National Wine Championship, Double Platinum (2019 vintage)
2021 Platter's Wine Guide awarded in 2020, 4 Stars (2018 vintage)
2020 Platter's Wine Guide awarded in 2019, 4 Stars

