

BLACK ANGUS

TASTING NOTES - VINTAGE 2017

WINE: Black Angus [Single Vineyard]

PRODUCER: Aberdeen Wine Company

GROWER: John Davies

VITICULTURIST: Colin Neate

WINEMAKER: Hamish MacGowan

VINEYARD: Colbinabbin Estate

VARIETY: Cabernet Sauvignon 100%

REGION: Heathcote 100%



WINEMAKING

The 2017 vintage in Heathcote was a standout year producing wines of intense concentration and power. Average winter rain was followed by a drier than normal spring until a well timed downpour arrived in January to set the vineyards up beautifully. A classic Heathcote summer then ensued with a near perfect run of consistently warm days and cool nights.

Planted on the prized ancient red Cambrian soils of Heathcote, viticultural practices employed at Colbinabbin Estate tend to produce very low vineyard yields. The 2017 season was no exception coming in at under 2 tonnes to the acre. Ripening was measured and unhurried with flavours and colour accumulating at a steady controlled pace and harvest taking place on 16th March.

Upon arrival at the winery the grapes were destemmed, crushed and fermented on skins in traditional open top fermenters. Hand plunged twice a day for a period of 12 days before being pressed and transferred into French Oak barrels for malolactic fermentation. A combination of medium toast tight grained Demptos & Taransaud barriques (225 L) for a maturation period of 18 months.

TASTING NOTES

Dark red with crimson hues, lifted cassis, blackcurrant leaf and cedar. Ripe black fruits accompanied by a refreshing bright palate with classic Heathcote eucalypt-mint characters. Bold generous mid-palate displaying fruit intensity and ripe textured tannins. Exceptional concentration and purity combined with restrained structure and balance. This is a wine that can be enjoyed in its youth, but will also equally reward those with the patience to cellar for a further 6 – 10 years.

ALCOHOL: 14.4%

pH: 3.48

TA: 6.10 g/L

RS: 0.50 g/L