

---

# MOCANDUNDA SINGLE VINEYARD

## CABERNET SAUVIGNON 2011



---

Mocandunda Vineyard's altitude of 450m above sea-level provides the ideal climate to produce distinct cabernet sauvignon with defined varietal expression. A fruit-driven style, the wine retains elegance and finishes firm with fine, dry tannin.

---

### THE WINE

#### Appearance

Vibrant red-crimson colour.

#### Nose

Ripe mulberry and blackcurrant fruit is evident with hints of cassis, mint and bell peppers. Spice and cedar oak influences add complexity.

#### Palate

The palate is mid-weight but very much fruit driven. Dark berry fruits, mint and spicy oak nuances lead to a finish that is fine and dry with long tannins.

#### Food Pairing

Simply a joy with rare lamb.

#### Cellaring

Already drinking well with a softness on the palate and oak integration, 3-5 years of cellaring will provide complexity and highlight cassis with spicy, cedar notes.

### THE TECHNICAL BITS

#### Vineyard

The Mocandunda Vineyard lies atop a stony ridge, elevated some 450m above sea level just east of the township of Clare. The area enjoys quite a diurnal range – warm days coupled with cool evenings, allowing the slow development of flavour whilst retaining natural acidity together with ripe tannins. Plantings are on shallow, red loamy-clay soils over limestone with rows running East-West so as to provide ample sunlight into the canopy without over-exposing fruit to hot afternoon sun. The vines are minimally irrigated just so as to maintain canopy health.

#### The Season

The 2011 season has been widely reported as a challenging year. Overall, a cool, wet season created significant disease pressure although this was mitigated by a warm and dry January

that allowed flavour development and the ripening of tannins. Cabernet Sauvignon, with its thicker skins, prevailed better than other red varieties. The fruit was harvested mid-March

#### Winemaking

Fruit was machine-harvested at night so as to take advantage of the cooler temperatures and then crushed and de-stemmed. The must was cold-soaked on skins for 7 days before a cool fermentation. Regular pump-overs assisted in colour and tannin extraction before pressing and under-going malo-lactic fermentation. The resultant wine was then aged for 24 months in a variety of 3 and 4 year old French Oak hogsheads.

#### Analysis

14% alcohol, 0.50g/L residual sugar, 6.29 g/L titratable acidity, 3.34 pH

