

2003 DAYLESWOOD "ALEXANDER" CABERNET SAUVIGNON

VINTAGE: 2003
VARIETY: Cabernet Sauvignon
CLONE: SA125
REGION: Myall Park, Riverina
WINEMAKERS: James Ceccato & Belinda Morandin

TECHNICAL SPECIFICATIONS

Alcohol: 13.9%
PH: 3.52
Total Acid: 5.82g/l
Residual Sugar: 3.0g/l

VINTAGE REPORT

An exceptional first vintage for these Cabernet Sauvignon grapes at Myall Park produced fruit of outstanding quality and average yields (approx. 3 tonnes per acre). A mild summer (or rather, an Indian summer) with below-average temperatures and little rainfall resulted in reduced fruit set, small berries, slow ripening and a late season. The slow-ripening allowed full development of colour and flavour and the cooler conditions meant higher acid levels. Additional stress of little rain, thinner fruit loads and smaller berries meant the colour and flavour was intensified in each berry. Vintage 2002 saw the northern inland regions, like the Riverina, fare better than the cooler climate districts, due to clear, dry conditions after early February rain.

VINIFICATION

Grapes were machine harvested and crushed in the coolness of the early morning. Free run juice was reduced before fermentation in small 9t open fermenters. The cap remained submerged through the duration of the cool ferment resulting in softer tannin structure and well developed fruit characters. After racking, the wine underwent malolactic fermentation before being cold stabilised and aged in French and American oak barriques for 12 months.

TASTING NOTES

The bouquet is full of dark forest fruits with hints of spicy mint, eucalypt and herbaceous cigar box characters. Elegant oak extends on to the rich, full-bodied palate with its generous layers of spicy fruit and supple tannins. The finish is long and deep and keeps unfolding on the palate.

FOOD RECOMMENDATION: Garlic and rosemary infused roast lamb.

CELLARING: Up to 8 years.

