

MAITRE D' CABERNET SAUVIGNON, MOLLYDOOKER





TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.5	0.8
рН	
3.62	

The Maitre d' was named after Sparky, who put himself through winemaking college as a left handed Maitre d'.

TASTING NOTE

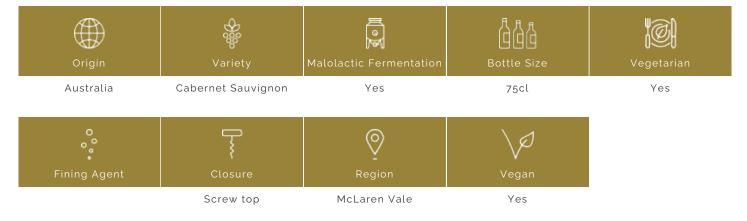
Vibrant and generous; the 2019 Maître d' is full of juicy red fruit that rolls playfully across the palate. Blackberries, milk chocolate and soft herbaceous notes make this wine deliciously aromatic. Subtle tannins and fragrant oak reside quietly in the background as flavours of plum, cigar box and mocha cream come to the fore.

VINTAGE CONDITIONS

Early spring saw perfect conditions for fruit growth, hinting at a promising start for the 2019 vintage. Bud burst occurred in the first weeks of September and accelerated through October. Some vines became vulnerable during the November flowering season with cooler, stormy conditions, but as the weather warmed up, ripening of the fruit continued at a steady pace into summer. Despite a few spells of anticipated hot weather in January – with South Australia breaking a number of heat records around the Australia Day holiday – temperatures did eventually stabilise, resulting in ideal growing conditions for the fruit to achieve its optimum colour and flavour.

VINIFICATION DETAILS

Picking began at the end of February, and the vintage team worked intensively to ensure all fruit was picked within the perfect window of ripeness. Following fermentation on skins, the fruit was then barrel fermented to ensure that oak flavours were integrated into the wine. Subsequent maturation in oak (85% American and 15% French oak) has resulted in full-bodied, vibrant, flavourful wines that are truly demonstrative of the 2019 vintage.



ATTRIBUTES

