



Bin No:

1481

Wine: **Wakefield Jaraman Cabernet Sauvignon 2014Vt**

Country: **Australia**

Region: **Clare Valley + Coonawarra - South Australia**

Producer: **The Taylor Family**

Vintage: **2014**

Colour: **Red**

Grape Variety: **100% Cabernet Sauvignon - 55% Clare Valley - 45% Coonawarra
Vegetarian**

Status: **Still
sustainable environmental management**

Allergens: **contains sulphites - egg**

Body Value: **D (A is light - E is full bodied)**

abv: 14.5% - bottle size: 75cl



Tasting Note:

Generous ripe fruit flavours of the Clare Valley are balanced with elegant, fine tannins, lifted mint character and velvety finish of the Coonawarra.

The Clare Valley

The Clare Valley is situated in the Northern Mount Lofty Ranges of South Australia 137km due north of Adelaide and about one hour's drive west of the Barossa Valley. At its southern entrance at the village of Auburn a series of elevated valleys, rolling hills and wide open valley floors extend 35 kilometres north to the Clare township. The valley is divided into 5 sub-regions: Sevenhill, Clare, Watervale, Polish River and Auburn which each have their own distinctive soil, geography and climatic differences.

The valley benefits from cold winters and cooling afternoon breezes in the summer months which help to create a considerably more moderate continental climate than its geographical location might otherwise suggest. These factors are important in slowing down the grape ripening process and are the reason why delicate, aromatic whites can flourish alongside intensely flavoured reds.

The Wakefield estate is located at the southern end of the valley, in Auburn, and at 350 metres above sea level, is quite elevated. The altitude, combined with a wide diurnal temperature range – up to 40+ degrees Celsius in the day, dropping down to a chilly 5 degrees Celsius at night – is perfect for producing good natural acidity, varietal flavours and aromas in the aromatic white varieties, as well as locking in tannin and colour stability in the reds.

The Vineyards

The Wakefield estate covers 750 hectares and has approximately 415 hectares under vine with a plan to raise this up to 600 hectares. The estate has a diverse selection of micro-climates, soil combinations and geographical characteristics which combine to create myriad of individual sites which bring their own unique characteristics to the wines. This enables careful site selection to take place ensuring that each grape variety is planted on the most suitable site. Around 60% of the vines are planted on Terra Rossa (red-brown loam over limestone) soils

which tend to lie on the hillsides, the rest are planted on deep clay base with rich loam soils on land that rolls down the banks of the Wakefield River.

Environmental Stewardship

The Wakefield vineyards and winery are managed in line with the Taylor family's strict environmental philosophy and belief in Environmental Stewardship. Wakefield wines have taken the following measures:

Water Recycling

Water is a scarce resource and the Taylor family do all they can to use it with restraint. All water used in the Wakefield winery and bottling hall is collected and recycled in their onsite state-of-the-art water recycling facility and then stored in one of their two dams. All run off from rainfall is captured in one these dams for re-use. Irrigation is carried out on a need only basis and managed by a computer controlled dripper on each vine.

Organic Compost

All solid organic materials including grape marc are utilised as compost on the vineyards. The compost is made on site without the addition of water.

Organic Mulching

Since 2001, Wakefield Wines have used organic matter to mulch the soil under the vines planted on their Clare Valley estate. This provides benefits such as superior root growth near the surface to better utilise water and nutrients and enhanced earthworm and soil microbe activity contributing to healthier soil and reduced weed growth.

Organic Cultivation Practices

In 2009 Wakefield Wines reintroduced sheep to their vineyards for the first time in 25 years. The sheep roam within the vines and control weeds and winter grasses. This has led to an immediate reduction in the requirements for pesticide use to control weeds and with the added benefit of a reduction in the diesel used by spray tractors. The sheep's manure is also acts as a fertiliser and soil conditioner.

Minimisation of Pesticide use

Insecticide use is kept to an absolute minimum with no broad spectrum insecticides at all. Continuous vineyard monitoring ensures only targeted use in the worst affected areas. In addition only fungicides certified for use in organic production are used.

Wakefield River Regeneration

The Wakefield River flows in a southerly direction through Auburn in the Clare Valley before turning west to flow through Balaklava and into the Port Wakefield estuary. Wakefield Wines, through the formation of the River Wakefield Group, has championed a project to regenerate the Wakefield River with control of weed species and the planting of local indigenous vegetation to enhance biodiversity.

Wine description

The Taylor family believe great wines are made in the vineyard. The Estate wines are crafted with care and seek to capture the essence of the vineyard site and the pure varietal expression of the grape.

Vineyard information:

In the Clare Valley, the growing season saw average autumn and winter rainfalls on the Taylor family estate vineyards. Although spring was relatively dry, the vine vigour was still good due to the presence of subsurface moisture from the regular winter rain events and in addition the relatively calm conditions during the spring period reduced the evapotranspiration of the vines. Summer started dry and warm but not overly hot although from mid-January to mid-February this changed with very hot conditions prevailing until the 14th February when a downpour occurred, slowing the ripening of grapes considerably allowing for full flavour and tannin development.

In Coonawarra the 2014 season can be described as one of the longest on record starting mid-February and finishing in the first week of May. Winter was the second wettest in the last 28 years providing a very welcome recharge to the underground aquifer. Spring saw the rainfall continue with almost double the long term average falling, a blessing in disguise with the warm weather that was to follow during summer. Flowering occurred from late November to mid-December in cold and windy conditions and consequently fruit set was impacted. January and early February were hot and dry, however with good water availability and accurate early weather forecasts the fruit was well protected by healthy canopies. The warm weather brought forward the ripening of many varieties but the more normal cool nights and moderate days soon rolled in to preserve the acid and flavour of the whites. Cabernet Sauvignon especially benefited from the cool, slow ripening period. Overall, a perfect extended dry and mild ripening season for flavour, colour and tannin development which will deliver a classic Coonawarra vintage.

Environmental management Sustainable - ISO 14001 certified

Winemaking information:

After harvesting, the grapes for this wine were de-stemmed and transferred to potter fermenters where the juice was fermented using a Cabernet-specific yeast isolate. Gentle mixing using the gas mixing system occurred 2 - 3 times over the course of the day. Post fermentation, a small percentage of the fruit was left 'on skins' and soaked for around 4 weeks to achieve better integration of tannins.

The wine was then gently pressed to tight-grained French oak hogshead barrels (50% 1 year old, 50% 2-3 year old) for secondary, malo-lactic fermentation. After extended oak maturation, the wine was fined and filtered prior to bottling in August 2016. Blend Percentages - Clare Valley - 55%, Coonawarra - 45%

Fining with eggs,

Tasting Notes -

Colour: At release, the wine is a deep red colour to the centre with a vibrant purple hue to the edges.

Nose: There are lifted aromas of blackcurrant, cassis and subtle choc-mint characters along with complex spice and cigar box from the oak,

*Palate: This is a rich full-bodied wine that will benefit from time in the bottle. It is a well-balanced wine across the palate with fine, elegant tannins – the hallmark of great Cabernet. Intense flavours of blackcurrant and cassis delight with subtle savoury French oak characters of cedar and spice.
The finish is long and persistent*

CELLARING NOTES

Will cellar under ideal conditions for 8 to 10 years.

Food Recommendation:

Enjoy with Roast Lamb dishes

