



2010 FONTANA Cabernet Sauvignon

DESCRIPTION

Varieties: Cabernet Sauvignon
Colour: Deep cherry
Nose: Blackcurrant and blackberries with touch of cedar
Palate: Well integrated oak and cassis with immaculate line and length. Medium bodied with smooth tannins

SHOW AWARDS

Silver. NSW Small Winemakers Wine Show

CELLARING

To 2022

FOOD MATCH

Game dishes, beef and lamb

VINEYARD NOTES

Vineyard: From the bottom of the south paddock
Trellising: All vertical shoot positioned
Yield: 4.0 tonnes/ha
Picking: 21 April
Beaumé: 13.8 – 14.1

WINEMAKING NOTES

Fermented: Small open fermenters
Pressing: Basket pressed
Oak: 40% new French oak, 40% 1yo French oak, 20% 2yo French oak
Fining: Light filtration just prior to bottling
Bottling: 6th September 2011

TECHNICAL DETAILS

pH: 3.50
Acidity: 6.8g/l
Alcohol: 13.8%

VINTAGE

2010 was a slightly lighter year, and so bunch thinning was important. This lowered yields and made final barrel selection very important. The result is a Cabernet with great aroma, and typical flavours. As there was no fining prior to bottling, there are some nice tannins on the palate.