

STEP RD



BLACKWING

Just like the blackwing, we scour the best vineyards throughout South Australia selecting only the fruit showing distinctive varietal and regional characters to deliver wines with exceptional structure and balance.

Passionately vibrant – crafted with spirit.

CABERNET SAUVIGNON



VINTAGE

2008

REGION

McLaren Vale

COLOUR

Dark cherry red

BOUQUET

Lifted aromas of plum, raisin and subtle vanillin oak.

PALATE

A rich and powerful wine with generous fruit characters complimented by spicy overtones.

WINEMAKING TECHNIQUE

Grapes are picked on both colour and flavour development. Picked at night to enable a cold onset to fermentation. Once crushed they are then fermented for 7-10 days at around 20 degrees, in small batches using neutral yeast. Small open top fermenters are used with hand pumping over and rack and returns to ensure optimum extraction of tannins and colour.

The ferment is then pressed using an airbag press. A soft pressing is used, so we do not extract the bitter tannin, producing a fruit driven style of wine.

After we have pressed the wine, it is allowed to go through natural malolactic fermentation. Further complexity is added by maturation in French and American oak for 9-12 months.

ALCOHOL

14.0 %

PH

3.55

ACIDITY

5.80 g/L

SUGAR

1.1 G/F

WINEMAKER

Justin Coates

FOOD MATCH

Chargrilled steak, lamb or hearty stews