



GOLD LEAF RESERVE

cabernet sauvignon 2014

This stand out single barrel was carefully tasted and tested through every step of its life. After a dry vintage it was carefully hand picked, hand plunged and basket pressed before being aged on french oak for an extended 48 months.

Earth and Vine

This Cabernet Sauvignon was grown on our estate, in our own hidden valley within Eden Valley. Light sandy-loam soils atop a shallow bed of rocks provide a free-draining slightly sloped base for the north-south facing vines.

The vines were spur-pruned, minimally irrigated and shoot-topped to promote berry development and ripening of intense, rich flavours. A spring high-wind event lead to low fruit set, further concentrating the berry flavours.

The 2014 summer was warm and dry before a well-timed rain in February after veraison to help the vines hold onto their leaves, so the grapes could be picked in the first week of May after a long, slow ripening.

From Vine to Wine

Picked by hand on the 7th of May, the grapes were crushed then fermented in an open topped fermenter for seven days at 25 degrees, with six-hourly hand-plunges before gentle basket pressing.

This single barrel of wine was aged in aged and new French oak hogsheads for four years before bottling in 2018, then bottle-aged six-months before release.

Batch Size: 400 bottles

Analysis: Alc: 14.2%, pH: 3.5

The Senses

This deep red coloured wine has a savoury aroma with plum & berry and you'll find the taste has complex and rich, dark fruits and chocolate and a hint of eucalypt influence from the local old river red gums.

Cellaring

Plenty of structure and body behind this wine to reward the careful wine cellaring enthusiast. With careful cellaring this wine will continue to improve peaking around 2035.

