



SHOTTESBROOKE

# Estate Series Cabernet Sauvignon 2010

*McLaren Vale*



## BACKGROUND

*First planted by founder, Nick Holmes, over 30 years ago, Shottesbrooke takes its name from an estate in Berkshire, England, where Nick's grandfather was vicar of the parish from 1905 to 1926. Today, Shottesbrooke is proudly an estate grown and managed boutique winery.*

*With premium fruit sourced from carefully selected sites around McLaren Vale and the Adelaide Hills, the Estate Series proudly displays the fusion of hands-on vineyard practices with the passion we have for making wines of character and depth, whilst remaining true to the hallmark Shottesbrooke style of elegance and finesse.*

## Vineyards

The grapes to make this wine were sourced from two McLaren Flat vineyards, one owned and one managed by Shottesbrooke. They are grown in ancient alluvial river flats of medium to high fertility, are Reynell clones, have an average age of 25 years and yield approximately three tonnes per acre.

## Winemaking

The grapes were harvested in late March at approximately 14 Baume and at full flavor development. The musts were fermented separately in static fermenters with twice daily pump over cap management. After 10 days, and when dryness of the ferments were achieved, the wines were gently pressed to tank to complete malolactic fermentation. They were then racked to a combination of aged French and American Oak hogsheads for 12 months of maturation before blending and bottling.

## Tasting Notes

<b>Colour</b>	Crimson red with a deep purple hue
<b>Nose</b>	A fragrant bouquet of blackcurrant and cherry, along with a touch of mint and a backdrop of cedary oak.
<b>Palate</b>	A medium to full palate displaying concentrated blueberry and boysenberry flavours. The 2010 Cabernet Sauvignon shows a good balance of fruit and oak, whilst filling the mouth with texture and fine grain tannin.
<b>Cellaring</b>	Now until 2018
<b>Food Match</b>	Chargrilled steak with slow roasted root vegetables

<b>Alcohol</b> : 14.6%	<b>pH</b> : 3.45	<b>Residual Sugar</b> : 3.1 g/l
<b>Titrateable Acidity</b> : 6.8 g/l	<b>Free SO2</b> : 32 mg/l	<b>Specific Gravity</b> : 0.9935
<b>Volatile Acidity</b> : 0.45 g/l	<b>Total SO2</b> : 75 mg/l	<b>Bottling Date</b> : November 2012

## Reviews, Awards & Accolades

*"Its excellent line, length and balance mean it can be enjoyed any time over this decade, or even two."* - 94 Points, Special Value - James Halliday

*"...a balanced and charming wine that makes a positive statement about both region and grape..."* 92 Points - Gary Walsh, Winefront

*"...a very impressive wine for the price... A serious bargain."* - Winsor Dobbin, The Grape Hunter

*"Juicy, flowing palate with seamless, elegant feel..."* 92 points - WBM Magazine

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