



FOREST HILL
VINEYARD

2014 Cabernet Sauvignon

VINEYARD

Forest Hill Vineyard, Block 5, 6 and 7. Planted 1975.

GROWING AREA & SOILS

Forest Hill, Mount Barker in the Great Southern.
Gravel, loams over clay.

FARMING

Dry Grown, Minimal inputs. Row orientation is
North-South.

HARVEST

20th - 30th April 2014

TECHNICAL

pH: 3.57, TA: 5.91 g/L, Alcohol: 14%

WINEMAKING

The fruit was picked then de-stemmed/crushed into 8-tonne closed fermenters and inoculated. The fermenters were pumped over with aeration twice a day; temperature was held around 25°C. The wine was then pressed to French barriques for its Malolactic fermentation, allowing a soft integration of the grape and oak tannins. The wine was blended, fined with egg whites and bottled after 18 months maturation.

Award

95 Points – James Halliday



VINTAGE NOTES

The growing season in Mount Barker saw favorable conditions throughout the year leading into vintage 2014. The consistent winter rainfall and solid rain events in October and November were very beneficial to recharging the soil profile. It was the driest summer since 1994 in the region however the dry grown Forest Hill blocks flourished. This ideal dry ripening period with low disease pressure, cool nights and moderate warm days provided excellent fruit quality across all varieties.

TASTING NOTES

Dark red with crimson hues. Aromas of Blackcurrant, liquorice and chocolate. The medium bodied palate is concentrated with fine dusty tannins. Flavours of bramble fruits lead to a long complex finish.