

BAREFOOT® WINE



2014 CABERNET SAUVIGNON

Vineyards

The fruit was machine harvested and selected from vineyards in the Riverland, Sunraysia and some cooler regions of South Australia. Parcels were carefully selected from various soil types and trellis systems to balance the style and flavour profile to produce a harmonious wine.

Harvest

The summer was relatively mild with adequate rainfall at the right time and the Harvest got off to a good start. Cabernet sauvignon, a late-ripening berry came in near the end of the season with plump blackcurrant flavours and fine tannins.

Winemaking

The fruit was crushed and de-stemmed and selected parcels fermented on oak in temperature controlled environments to maximise fruit flavour and retention. Post fermentation the majority of the wine is matured in stainless steel tanks with a percentage of the wine transferred onto French and American Oak post malo-lactic fermentation. Parcels are then selected, blended, stabilised and fined to produce the best possible product.

Taste Profile

This wine displays ripe cassis characters and sandalwood notes. The tannins are fine, while the palate has generous blackberry flavours rounded by lovely cedar oak characters. The wine has considerable charm and would accompany roasted meat and spicy Tex Mex style dishes.

Finished Wine

Varietal Content: 87 % Cabernet Sauvignon, 13 % Other red wines

pH	3.40
RS	10 g/L
TA	6.0 g/L
VA	0.35g/L
ALC	13.0 %