

Block50

SUSTAINABLY FARMED

Our infamous "Block 50" comes from one of the most coveted block of vines in our Estate. These mature plantings have played a major role in establishing Orange as a world class wine region. Block 50 is sustainably farmed and is proud to be involved in a wide range of sustainable viticultural practices including utilising technology to improve soil health, minimising water use, reducing carbon emissions and planting trees throughout the vineyard. These techniques allow the vines to thrive naturally - producing fruit with incredible depth and pure varietal character.



2013 BLOCK 50 CABERNET SAUVIGNON

- BLEND:** 100% Cabernet Sauvignon
- REGION:** Central Ranges, NSW
- HARVEST:** Late March 2013
- WINEMAKING:** The decision of when to harvest these Cabernet blocks is based on a combination of ripe fruit flavours and ripe tannins in both skins and seeds. This vintage we started to harvest Cabernet blocks in late March 2013. The Cabernet blocks we chose for this wine were selected on dark fruit flavours and fineness of tannin. Fruit was de-stemmed, then put straight into warm ferment, with twice daily pump over of skins. Wine was pressed off skins when ferment was dry and desired palate weight and tannin extraction was achieved. Then oak matured with French oak for 6 months. Following oak maturation, the blend was lightly egg fined, then filtered prior to bottling.
- BOTTLED:** November 2014
- WINEMAKER:** Debbie Lauritz
- APPEARANCE:** Deep ruby with a crimson purple edge.
- AROMA:** Dark berry fruits and ripe plums. Subtle hints of chocolate and spice.
- PALATE:** Juicy ripe fruit adds sweetness, subtle oak adds texture and weight to the medium bodied palate. Fine, persistent tannins give the wine structure and length.
- CELLAR:** Up to 5 years
- SERVE WITH:** Beef stew, pot roast or grilled veal, lamb or beef with dark mushroom sauce, red wine reduction or hearty peppercorn sauce

WINE ANALYSIS

ALCOHOL:	13.4%	PH:	3.44
ACIDITY (G/L):	6.19	RS (G/L):	5.09