

Cumulus

2012 CABERNET SAUVIGNON

Our premier red wine. Crafted from fruit sourced in our Estate vineyard in high-elevation Orange, Australia. Hand crafted in exceptional vintages, and vinified in small batches, it reflects our cool climate viticulture and winemaking techniques.

WINEMAKER'S NOTES

Debbie Lauritz, BAgSci (Oen)

APPEARANCE:	Brick red
AROMA:	Lifted and perfumed; herbaceous, violet and blackcurrant notes.
PALATE:	Stewed rhubarb and dark berry fruits alongside liquorice and spice notes. Earthy, dusty feel to the palate from a combination of elegant oak and supple tannins. The natural acidity of the wine gives powerful structure and length.
ALCOHOL:	14%
CELLAR:	7 to 10 years
GOURMET MATCH:	Spice crusted barbecued butterflied leg of lamb or slow-braised shoulder of lamb with salt, rosemary, cumin & coriander in the spice mix. Linguine pasta with mushrooms and caramelized onions with a touch of thyme.

VINTAGE | 2012

Orange faced a cool, wet year in 2012, with heavy rainfalls during flowering affecting yields. More rain between February and March added additional pressure in the vineyard during harvest. Despite the difficult conditions, our hands on approach in the vineyard yielded some excellent results

VINEYARD

Block 52 north sits at 605m elevation and has distinct terra rosa soil with scattered limestone outcrops. This block is shoot thinned to achieve a balanced canopy and fruit load, along with canopy training to VSP (vertical shoot positioning) and leaf plucking to magnify sunlight onto the fruit, which supports the development of finer tannins prior to veraison.

PLANTED:	1996	CLONE:	CW44 and G9V3
TRELLIS:	VSP	HARVEST:	3rd April 2012
CROPPING:	7.5 t/ha		

WINEMAKING

A small select parcel of fruit was selected to produce this wine. Harvested in early April, de-stemmed and then cold soaked on skins for 5 days in small open fermenters. After cold soak, the skins and juice were slowly warmed up and fermentation kicked off. Gentle hand plunging was performed twice daily to keep the skins in contact with the fermenting juice. At the completion of fermentation, the wine was gently pressed off the skins. After malolactic fermentation in tank, the wine was racked to barrels and matured in oak for 12 months. Post maturation, wine was racked out of barrel, gently fined, then bottled in December 2013. We've held this wine in bottle for 12 months prior to release.

