

PAUL CONTI

The Tuarts Cabernet Sauvignon 2008



- VINEYARD:** The Tuarts Vineyard is situated at Carabooda, 50kms north of Perth and 6kms from the Indian Ocean. The combination of the limestone based Tuart soils and the maritime climate are well suited to producing fruit driven cabernet sauvignon. Crop levels are maintained low at 2.5 tonnes per acre, increasing flavour and colour.
- HARVEST:** A warm January brought harvest forward to early March at excellent flavour and baume balance.
- WINEMAKING:** The cabernet sauvignon fruit is cooled overnight before de-stemming and crushing. Fermentation begins cool in seven tonne static fermenters at a relatively moderate 24 degrees celcius over an eight day period. Regular pump-overs take place 3 – 4 times a day regulating temperatures and extracting tannin flavour and colour. Following pressing and malolactic fermentation, the wine is transferred to new 50 per cent French oak and 50 per cent in seasoned French oak for eight months. A small portion of merlot and cabernet franc is added to the final blend which adds softness and berry lift.
- NOSE:** Hints of mint and dusty oak. Beautiful cigar-box characters will develop over time.
- PALATE:** A medley of black forest fruits, olives and violet characters.
- FOOD:** A softer style cabernet ideally suited to slow-cooked Osso Buco or savoury hard cheeses.
- CELLARING:** Showing excellent varietal cabernet flavour now, the wine will develop further softness in the medium term (3-4 years).

Technical Notes:

Variety:	88% cabernet, 10% merlot 2% cabernet franc	Region:	Swan Coastal
Vineyard:	The Tuarts, Carabooda Deitos Vineyard Manjimup	Harvest:	Early March
Bottled:	May 2009	Optimum Year:	2010
Alcohol:	14.5%	pH:	3.58
T/A:	6.13 g/L	Oak Treatment:	50% new French oak 50% seasoned French oak