

PAUL CONTI

Tuart Vineyards Cabernet Sauvignon 2009



VINEYARD: The Tuart Vineyards 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 start to summer followed by a long mild autumn meant that cabernet from our Carabooda vineyard was harvested on 23 March. A small percentage of merlot and cabernet was also used in the blend with merlot harvested on 23 April and Margaret River cabernet on 3 May.

WINEMAKING: All components of the final blend are kept separate until just before bottling. The Carabooda 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 100 per cent French oak for eight months. A small portion of merlot adds softness and the Margaret River component adds berry lift.

NOSE: Hints of mint and dusty oak. Beautiful cigar-box characters will develop over time.

PALATE: A stylish medium bodied cabernet with a medley of black forest fruit and violet characters.

FOOD: A softer style cabernet ideally suited to slow-cooked

Technical Notes:

Variety:	90% cabernet, 10% merlot	Region:	Swan Coastal, Manjimup & Margaret River
Vineyard:	Tuart Vineyards, Carabooda Deitos Vineyard, Manjimup Karridale Vineyard, Margaret River	Harvest:	March, April & May 2009
Bottled:	June 2010	Optimum Year:	2011
Alcohol:	14.5%	pH:	3.65
T/A:	6.2 g/L	Oak Treatment:	100% French oak. 20% new; 80% seasoned French oak