



#### **BOTTLING ANALYSIS:**

Alcohol 14.0 % v/v  
T.A. 6.8 g/l  
pH 3.54

## **RESCHKE BOS, CABERNET SAUVIGNON 2008**

**VARIETY:** 100% Cabernet Sauvignon

**GEOGRAPHIC REGION:** 100% Coonawarra

**HARVEST:** The Reschke vineyards were tasted almost daily during harvest to select several parcels of Cabernet, which were ripe and richly flavoured with firm but mature tannins. These parcels were mechanically harvested during the middle of May.

**FERMENTATION:** The grapes were de-stemmed and lightly crushed leaving a proportion of whole berries in the 19 tonne static fermenters. Twice daily pumpovers were used to extract colour but keep a soft round texture. The grapes were pressed when sugar dry (7 to 10 days); free run and pressings combined.

**OAK HANDLING:** Malolactic fermentation was completed in tank. The wine was racked into a mixture of hogsheads and barriques for around 30 months. Thirty percent being first use medium-fine grained French oak hogheads. Regular racking from and returning to barrel over this maturation maintained a full rounded structure but resulted in the oak building the flavour and complexity.

**COLOUR;** Deep brick red.

**NOSE;** A complex array of currant, menthol and charry oak. Time in the bottle has seen the emergence of dark chocolate and cedar-like characters

**PALATE;** very intense cabernet berry (cassis/stalky), blueberry and black olive fruit characters supported and complemented by roasted coffee bean oak. The finish is firm yet supple and warming. There are classic cassis flavours that linger on the palate.

**WINEMAKERS COMMENTS:** *A great example of matured Coonawarra Cabernet, which will be a treat when matched to any meat dish or hard cheese. Decanting is not essential but will help the wine to display its best after 30 to 40 mins. This wine should continue to drink well even with a further few years in a good cellar. - Peter Douglas -*

**BOTTLING DATE:** 24 October 2012