

MILTON PARK

MILTON PARK CABERNET SAUVIGNON



VINTAGE	2010	REGION	South Australia
HARVESTED	March 2010	BOTTLED	March 2011
ALCOHOL	14%		

WINEMAKERS NOTE

Raspberries and blackcurrant are obvious on the nose - great varietal definition. These characters are complemented on the palate by soft round tannins and great length of flavour.

VINTAGE

The 2010 vintage followed good winter rainfall in 2009 and allowed the vineyards to commence the 2010 season with good soil moisture levels. This soil moisture, combined with moderate weather conditions throughout most of the growing season allowed for good fruit set and canopy development. In summary an excellent vintage, with very little extreme weather resulting in fantastic colour and flavour in red varietals, and excellent acid and flavour profiles for whites.

WINEMAKING

The grapes are crushed and de-stemmed into open fermenters. Yeast is added immediately once in fermenter, and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees celcius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of French oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

