

2000 Salena Estate Cabemet [riverland , australia]

Fruit

Sourced entirely from Company-owned vineyard estates, the condition of the Cabernet Sauvignon grapes received at the crusher was very good – skins were almost black, with intense flavours and mouth puckering fruit tannins. Harvested in the preferred tight range of 13.5 to 14.5 degrees Baume, the fruit promised much of the finished wine.

Description

This is a fine example of Cabernet Sauvignon. It is rich and vibrant and consists of 'layers of flavours' with exceptionally well-structured tannins that provide a smooth and succulent texture.

The wine shows a deep plum colour with a rich and complex nose prominent in blackcurrant and leafy berry fruit characters with hints of game. Underlying this are subtle chocolate and toasty oak scents.

The palate displays layers of flavours that cascade over the tongue in a full-bodied, mouth-filling fashion. There are rich blackcurrant and cassis flavours, hints of chocolate and cigar box characters all complexed by lingering toast, game and vanillan notes. In harmony with all this is a smooth, grainy tannin structure that rounds out the whole package.

Vinification

The quality of the fruit lent itself to extended skin contact for optimum extraction of colour, so after crushing the fruit was fermented on skins in temperature-controlled stainless steel for between eight and twelve days. The colour pick up was great, as was the depth of fruit flavour achieved. Fermentation was completed in an assortment of oak and stainless steel, with American oak hogsheads, barriques and puncheons used. Some individual parcels of wine remained in wood for up to 15 months, with the best seeing new 'high toast' hogsheads. The winemaking process was completed with the assessment and grading of all the separate components before assemblage of the final blends.



Introducing Purple Haze From Cypress Grove

Lavender buds mixed with wild harvested fennel pollen give Purple Haze its addicting flavor. Its sweet flavor is wonderful as a dessert with honey and almonds or in a main dish with lamb.