2012 RICHARDSON CABERNET SAUVIGNON

REGION
Pyrenees Victoria, Australia.

GRAPE VARIETIES
87% Cabernet Sauvignon & 13% Merlot,

WINEMAKER
Andrew Koerner.

WINEMAKER’S COMMENTS
The Richardson Series of wines are produced from exceptional batches of grapes identified by the Blue Pyrenees team as having the potential to make an exceptional red wine as a tribute to the late Colin Richardson. These wines are vinified and matured separately before barrel selection, blending and preparation for bottling. The selected 2012 red grapes displayed great intensity of regional and varietal characters as they reached optimum ripeness and balance on the vine, in the perfect growing season of 2011 / 2012. Vinification included warm fermentation in open fermenters and completion of primary and secondary fermentation in oak. Maturation for a 18 months in new, 2 year and 4 year old French oak barriques ensured complexity, smoothness and integration of all flavour components before bottling in October 2013.

COLOUR
Deep ruby red.

AROMA
Distinctly Cabernet dominant blackberry fruit, leafy notes plus firm French oak.

FLAVOUR
The blackberry, green olive and choc mint flavours are all fruit derived but they have been crafted into a wine of great complexity by multiple methods of extracting the colour, flavours, and tannins from the grapes. The integration of all these flavours in French oak also adds to the structure and tannin, creating a long savoury aftertaste.

CELLARING
Can be enjoyed now or cellared with confidence for 20 years.

TECHNICAL DETAILS
Alcohol: 13.7 %, Total Acidity: 6.53 g/L, pH: 3.47

This wine was selected by Qantas Australia for pouring in business class flights locally and internationally during 2015 & 2015