



Wicks
E S T A T E

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2016 Cabernet Sauvignon

ADELAIDE HILLS

VINEYARD

An excellent growing season gave rise to a well-balanced Cabernet crop, with picture perfect clusters of tiny berries spread evenly through the fruiting zone. The carefully managed canopies allowed maximum fruit exposure and when combined with the mild mid-summer conditions the results were beautifully concentrated fruit flavours and a great depth of colour. The block was harvested over three picks, being the 22nd and 29th of March as well as the 5th of April. To maximise complexity and allow greater blending options we further divided the block into small parcels for fermentation, allowing us to continue trialling various yeasts and fermentation strategies. With excellent results achieved each distinct parcel was kept separate and gently pressed into an array of new, one, two and three year old French Oak Barriques for maturation prior to final blending.

WINEMAKING

Individual parcels were subjected to a range of processing techniques, with various yeast strains and cap management strategies employed. Ferments were either pumped over or plunged twice daily in a range of small open and static fermenters. Each parcel spent between 11 & 21 days on skins prior to being gently pressed. The individual parcels were then racked into barrel prior to final barrel selection and ultimately blending.

TASTING NOTES

COLOUR	Vibrant dark red.
AROMA	Cassis and dark fruit flavours combine with subtle hints of tobacco and chocolate.
FLAVOUR	After 12 months in French oak the soft silky tannins are finely balanced by the fruit flavours subtle oak nuances.

TECHNICAL DATA	Alcohol vol: 13.8%
	Total Acidity: 6.2 g/L
	pH: 3.62

CELLAR POTENTIAL 10 years.

HAVE IT WITH ...

Beef short ribs and other braised beef dishes.

