



## Technical Information

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**Wine:** Art Series Cabernet Sauvignon  
**Vintage:** 2014  
**% Varietal:** 96% Cabernet Sauvignon, 4% Malbec

**The Year:** Pruning was completed in the middle of a very wet and windy September, rainfall was above average. Springs that had been inactive in the landscape for many years were again flowing freely. Dams filled and the Boodjidup Brook flowed strongly. Chardonnay bud burst was almost complete by the end of August. Early spring was very windy, rainy and cool. September 2013 was particularly brutal, crop losses resulted from the constant North West gales that beat the more exposed vineyard sites through the middle of the month. Weather improved with October and November, but bouts of wind and rain continued between periods of fine and sunny weather. Chardonnay capfall was 100% on November 11th and Cabernet Sauvignon on November 25th. December was generally fine and warm. Veraison was noted in the Chardonnay in the first week of January, and several weeks later in the Cabernet. Riesling, Sauvignon Blanc and Chardonnay harvest commenced in the middle of February, the white harvest was completed by early mid-March. Cabernet sauvignon and Shiraz harvest began in the last week of March and on into middle of April depending on the site. January was warm, with slightly above average daytime temperatures; February in contrast had slightly cooler than average daytime temperatures; then March slightly warmer again but with cooler nights. A fabulous vintage with excellent weather conditions for developing and maintaining the delicate flavors of the white fruit. April developed a distinctly autumnal feel with warm days and cool nights producing physiologically ripe skin and seed tannins in the reds. The cooling influence of the sea breeze was significant this year, most days through summer the southerly breeze from the Southern Ocean was obvious in the early afternoon. Marri trees (*Corymbia calophylla*) flowered heavily again this year and bird pressure was low through February and March.

**Tasting Notes:** Highly expressive and fragrant nose with violet, lavender, bay leaf and fennel seed weaving through a dense core of blackcurrant and red cherry. Subtle anise, cumin, cedar, cracked coffee bean and cocoa lie in the background. The palate has purity and elegance, delicate layers of cherries, blackcurrants and Satsuma plums

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combine with a vibrant thread of natural acidity that gives direction and focus. Cinnamon and clove are present on the mid-palate that extends long with tightly coiled powdery tannins.

**Vinification:** After individual berry sorting and cold soaking, fermentation took place in closed, static fermenters at temperatures up to 30C with extraction by pumping over each individual lot three times daily. After malolactic fermentation entirely in barrels and 9 months of barrel maturation, separate parcels are blended for further maturation in French Bordelaise coopered barriques with seasonal rackings. This wine spent 23 months in total in oak.

**Fining:** Egg White

**% New Oak:** 50% New

**Final Alcohol:** 13.5%

**Final Acid:** 6.50 g/l

**Bottling Date:** 13/1/2016 - 14/01/2016

**Filtration:** Sterile 0.45um

**Toast Level:** Medium

**Barrel Maturation Time:** 23 months

**Final PH:** 3.33

**Release Date:** Not released

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