

商品コード	12233		
商品名	トペ・P+R・カベルネ・ソーヴィニヨン S'21 TOPE P+R Cabernet Sauvignon S'21		
産地	 オーストラリア / クレア・ヴァレー		
容量	750ml	希望小売価格(税別)	¥ 3,500-
分類	果実酒	タイプ	赤/辛口/やや重
アルコール度	13.2%	JANコード	9369998195367
ブドウ品種	カベルネ・ソーヴィニヨン		
箱外寸/入数箱	縦 155 × 横 240 × 高さ 320(mm) / 6 本入		
瓶外寸/重さ/栓	高さ 311 × 径 74(mm) / 重さ 1,282 (g) / スクリュー		
年間生産量		栽培面積、ha 当たり収量	
ワインメーカー	Peter Warr (ピーター・ワー)		
商品説明			
土壌・栽培	クリア・ヴァレー、イースタン・レンジ頂上にほど近い西側斜面。粘板岩のスレート上を赤土が覆う。標高497m、樹齢22年、無灌漑。冷涼で日照時間が長い。人為的介入を最小限に抑えて栽培。		
ヴィンテージ特徴	2年続きの暑く乾燥したシーズンを経て、2021年はクリア・ヴァレーらしい理想的なコンディションに恵まれた。10月と11月の雨により土壌は充分に潤い、休眠から目覚めたブドウ樹は適量の果房をつけた。柔らかく長い日照時間によりゆっくり熟したブドウは冷涼地カベルネらしい風味を備えた。2021年4月4日収穫。		
収穫	収穫日: 2021年4月4日		
醸造・熟成	夜明け直後から収穫したブドウを丁寧に選果・除梗し、小型の開放式発酵槽内で手作業で破碎し2日間低温浸漬。自然発酵が始まると、手作業のプランジングと後半はポンプ・オーバーで果帽を管理(発酵期間12日間)。バスケットプレスで压榨後、300Lのフレンチオーク樽に移す。MLFは樽で。フレンチオーク樽(300L)で12ヶ月間熟成。		
生産者テースティングノート	ブラックカレント、チェリー、アーシーなココアのアロマとともにトマトの葉やほのかな樽の香りが漂う。口に含むとブラックベリー風味が広がり、ドライハーブやオリーブ、スモーキーな甘いフレーヴァーが表れる。きめ細かで柔らかなタンニン、スレート土壌由来のミネラルに支えられたフィニッシュは長く、フレッシュさを残しつつ繊細で持続的な余韻が続く。		
瓶詰日/リリース日	2022年8月1日 /		
認証			
批評・受賞歴			
その他	残糖0.5g/L pH3.58		



ヴィレッジ・セラーズ株式会社

TEL : (0766) 72-8680(代) FAX : (0766) 72-8681
E-mail : wine@village-cellars.co.jp
URL : <https://www.village-cellars.co.jp/>

TOPÉ

ToPe 2021 'P&R' Cabernet Sauvignon Tasting Note

The 'P&R' Cabernet Sauvignon is one of the founding pillars of ToPe. From long afternoon lunches to sharing a glass after a successful day at work, Tom & Pete were fascinated by this noble variety and the how it was shape by it where it was grown, the wide range of ways it is handled in a winery and its unmistakable variety richness. The 'P&R' Cabernet is hand crafted to be a wine that while mistakably Cabernet, retaining a deep core of fruit and varietal characteristics - while being a wine that flows gently across the palate and very approachable. This wine has a true identity.

Viticulture

The 'P&R' Cabernet Sauvignon vineyard sits on the Eastern range of the Clare Valley. Located just below the crest of the Western slope, the Cabernet vines enjoy the long setting sunlight hours. The dry grown vines have deep roots through the rich red soils and into the cracking slate that lines beneath. This combination of factors is ideal for cooler climate Cabernet Sauvignon, with slow ripening conditions with long soft sun light hours, the fruit is able to remain on the vine and fully develop its rich flavour profile while retaining its classical cooler climate varietal nature. The exposure and micro-climate this vineyard finds itself in also provides the perfect low disease pressure environment, allowing a minimal interference approach with only a single sulphur spray being applied during the fruiting season.

After a warm and dry prior two years, the 2021 harvest saw a return to the classic conditions that the Clare Valley's pedigree had been built from. With the return of average rainfalls in October and November, the soils were recharged as the vines awoke from their winter dormancy. This rain fall also saw the milder start to the year, invigorating the vine growth stage resulting in full and protective canopies forming. With a rich soil moisture and full canopy to take advantage of the longer day light of the late spring, the vines began producing a balanced amount of bunches. On the 4th of April, the vineyard team harvested the ripe Cabernet. Loaded into gondolas, the bunches were taken straight to the waiting winery where they were processed that afternoon.

Specifics

Location – Eastern Ridge of the Clare Valley; South Australia Elevation – 497 meters

Average Vine Age – 22 years Soil – Dark red soil over sub-surface slate Dry Grown

Winemaking

Picked in the morning, the bunches delivered to the winery around midday. The bunches were inspected and de-stemmed. The grapes were placed into a small, open top, stainless steel fermenter where they were covered with inert gas and chilled. Once chilled, the gapes were gently hand plunged to break the berries. The juice and grapes were covered and allowed to cold soak for 2 days, intensifying the flavour from the grape skins into the juice. After this time, the dark red juice was allowed to warm naturally and fermentation allow to initiate. One the grape skin had been lifted by the fermentation, the cap was managed initially with hand plunging. Once the cap had truly been formed, oxidative pump overs would occur twice or three times a day to keep the cap wet, drawn out the flavour and texture of the gape and manage its temperature. After 13 days, the fermentation naturally finished and cap was permitted to sink back into the wine. The wine was then drained to a stainless-steel static tank and the grape skins were dug out into a basket press. The juice from the pressed skins was returned to the drained wine, enriching its structure with natural tannin. The wine remained in this tank until the malolactic conversion was well underway, after which the wine transferred from its heavy lees and placed within 300 Litre French Hogshead barrels where it completed malo and was allowed to mature for 12 months. Over this time the wine clarified with gravity, and the clean wine was separated from its lees. The barrels were blended back together before being course filtered and going to bottle.



TOPÉ

Technical

Alcohol – 13.5%

Residual Sugar – 0.5 g/L

Acidity – 6.5 g/L

Matured in French Oak for 12 months (10% first fill)

Bottled 1st August 2022

Sensory

In the glass, the wine is a deep and dark red with a crimson and purple hue.

Rich aromas leap from the glass as soon as the wine is poured. Black current, fresh cherry and earthy cocoa aromas underpinned by varietal tomato leaf, a hint of capsicum and a subtle note of oak.

The aromas are mimicked by the flavours. Dark bramble flavours fill the palate before melting away to flavours of dried herbs, olive tapenade and a sweet smoked savoury note. The finish is long and persistent, finely carried by flavour as well a soft, enduring tannin. The minerality that drives the length of the wine is reminiscent of the slate that underlies the vineyard. The full bodied wine is soft and flows seamlessly across the palate. The soft powdery tannin of the Cabernet re-emerges and leaves the palate fresh.

This Cabernet Sauvignon is a true expression of a full yet finely balanced wine – bringing the finest elements of the classic styles into the modern bright world of Australian Cabernet.

Serving

This wine should be served at cellar temperature, slightly chilled below room temperature - allowed to warm in the drinker's glass. This will allow the wine to truly blossom and provided the drinker the full experience of the variety and its evolution over the course of a bottle. This wine has been crafted by the winemaker in the mind of serving while it is young and fresh- however, with the ideal growing season and the wines bright intensity and finely balanced tannin, this wine will mature well into the future.

Winemaker – Pete Warr

Tasted on 22nd September 2022

ToPe – Wine for today, tonight and tomorrow.