



WINEMAKER

Adam Eggins

TECHNICAL DATA

TA: 6.61 g/L

pH: 3.50

RS: 0.70 g/L

Alcohol
14.5%

WAKEFIELD

ESTATE CABERNET SAUVIGNON 2019

BACKGROUND

In 1969, after a considerable search, the Taylor family found a promising 178-hectare site by the Wakefield River in the Clare Valley. They were certain the soil – Terra Rossa (red loam over limestone) – would prove conducive to crafting wines of the highest quality. The contrast of warm days and cool nights in the Clare Valley would be equally beneficial – helping the grapes ripen in the day and allowing the vines to rest at night.

Wakefield's goal is to be Australia's top wine company, applying best practice principles in environmental management to enhance sustainable business activities and products. Favoring use of the most innovative techniques available, the winery strives to improve energy efficiency, water conservation and packaging.

The Estate line are the first wines released by the Taylor family. When they established their winery in 1969, they wanted to establish an "old world" style winery in the Clare Valley, hence the name "Estate." From their earliest vintages, they received enormous critical success and today, the Estate line represents the true "heart & soul" of Wakefield.

APPELLATION

South Australia

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

The Clare valley, north of Adelaide, it is one of the cooler winegrowing regions of Australia. Sitting 1,150ft a.s.l., the region benefits from maritime breezes originating from the gulf of St Vincent. Cool nights and bright, sunny days support vibrancy, structure and high acidity in the wines. The Clare Valley has some of the world's oldest and varied soils, dating 640m + years old. There are 11 different soil types but the predominate is Terra Rossa (red loam over limestone).

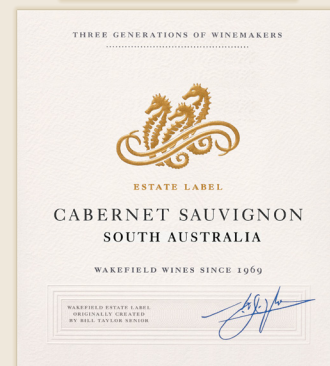
WINEMAKING & AGEING

Fermentation was carried out in the winery's original 'Potter' fermenters, allowing for gentle color and tannin extraction. Some parcels were left on their skins for a further two weeks, to increase tannin structure in the overall wine. MFL in French oak, followed by 12 months ageing in French oak (10% new, rest in 1–4-year-old barrels).

TASTING NOTES

The wine has an aroma of rich blackcurrant, subtle spice, tomato leaf and a touch of eucalyptus. French oak maturation is also evident with subtle aromas of cedar and dark chocolate.

Great intensity. It has distinctive blackcurrant and cassis fruit flavors. Subtle oak characters of cedar cigar box and spice are also evident. The tannins are fine and elegant – a hallmark of the varietal. The palate is well balanced, complex and fulfilling and lingers on the finish.



91 WINE ENTHUSIAST
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