

WAKEFIELD

THE VISIONARY CABERNET SAUVIGNON

2010

BACKGROUND

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

APPELLATION

Clare Valley, Australia

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

Very early in the vintage a series of exceptional vineyard blocks, Lodden, A70, A10, Oldlands, Angela and Wakefield, were earmarked by Adam Eggers and the Taylors viticultural team for their clear promise of delivering truly exceptional fruit that could fulfil Mitchell Taylor’s brief and that of his grandfather’s original vision. Fruit from each of these six exceptional vineyard blocks was carefully harvested at the point of optimal structure and flavour development between late February and the end of March 2010.

WINEMAKING

Each parcel was de-stemmed and transferred directly to separate potter fermenters. Each parcel was fermented at 24° to 26°C over a period of five to seven days using the FX10 Cabernet Sauvignon yeast. The A70 parcel was left on skins for almost a month prior to pressing to extract additional tannin complexity from this individual component. Between May 2010 and June 2011, two thirds of each of the parcels was matured in a selection of 2010 first use French oak barrels and the balance in a selection of one year old fine grain French oak barrels. After thirteen months, the wine was blended (assemblage) and returned to 10% first use 2011 French oak barrels and the balance in a selection of one, two and three year old fine grain French oak barrels. Prior to bottling, individual tasting was undertaken for each of the components. The final wine reflects a mix of the fruit harvested from the chosen exceptional vineyard blocks of approximately 48% Lodden, 27% A70, 10% Angela, 6% Wakefield, 5% Oldlands and 4% A10.

TASTING NOTES

Perfumed and concentrated with great focus and balance between exuberant fresh vivosity and fine-grain oak that closes around the youthful bouquet.

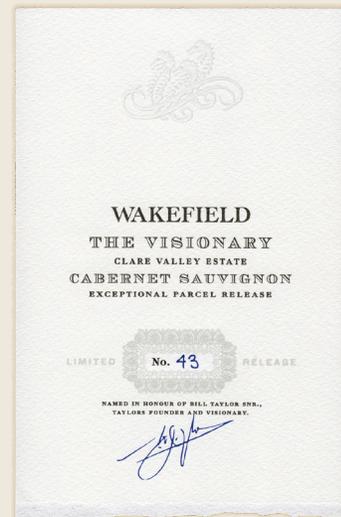
Classic savory tannins and explosive core of generously proportioned cassis and dark fruits at its heart. Finely stated oak tannins and vinous richness intertwine perfectly and lead to a thoroughly satisfying, elegant and tightly-defined finish.

WINEMAKER

Adam Eggers

TECHNICAL DATA

TA: 6.28 g/L
pH 3.4
RS 0.3g/L
Alcohol
14%



92 WINE ENTHUSIAST
POINTS October 2015

90 PTS WINE SPECTATOR 8/15

