

WAKEFIELD

THE VISIONARY CABERNET SAUVIGNON 2014

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.

A passion for Bordeaux and a firm belief in the quality of the Clare Valley terroir, led founder Bill Taylor to plant Cabernet Sauvignon as the main red varietal of the estate, an unusual move at the time. He believed Cabernet grown here could rival the best in the world. His vision was carried out a generation later by his son, Mitchell, who produces this top Cabernet of the estate. It is made only in exceptional vintages and harvested from top estate parcels.

APELLATION

Clare Valley, Australia

VARIETAL COMPOSITION

100% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

The growing season in the lead up to vintage 2014 saw average autumn and winter rainfalls and temperatures in line with long term averages. The rainfall for spring was below average; however vine vigor was still good due to the presence of subsurface moisture from regular winter rains. During the first week of December the temperature dipped but climbed back in January for a dry and warm month - with thankfully no heatwaves. In February however, hot conditions prevailed which delayed véraison. Harvest commenced early due to hot conditions. Late February thankfully dipped in temperature, retaining needed acid levels in the grapes and slowed sugar development, thus allowing time for the flavors to develop. Mild conditions continued through March allowed ideal tannin and flavor development.

WINEMAKING & AGEING

Following malolactic fermentation, the wine is matured in American oak barrels; 40% new, the remainder in 2 and 3-year-old barrels. After 12 months aging, a careful barrel selection is made to identify the best ones, destined for this bottling. The selected few are aged for an additional 8 months prior to bottling.

TASTING NOTES

Perfumed and concentrated with great focus and balance between exuberant fresh vinosity 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 Egginis

TECHNICAL DATA

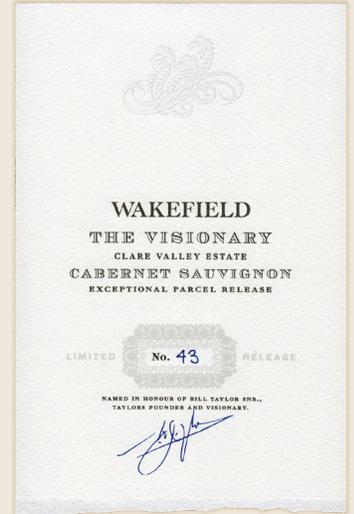
TA: 6.28 g/L

pH 3.4

RS 0.3g/L

Alcohol

14%



94 WINE ADVOCATE
POINTS February 2020

91 PTS WINE SPECTATOR WEB 2019

90 PTS WINE ENTHUSIAST 1/20



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