

JANE BROOK ESTATE WINES

2008 MARGARET RIVER CABERNET SAUVIGNON

From Jane Brook's "Shovelgate Vineyard" in Margaret River, this 100% Cabernet shows exceptional regional characters.



WINEMAKER'S NOTES :

The 2008 Margaret River Cabernet Sauvignon fills the nose with lifted aromas of cracked pepper and ripe cassis underlined with dusty eucalypt nuances. It is bold & rich with tightly structured chalky tannins providing great length of fruit flavour.

Harvested at 13.1 degrees baume, then crushed and fermented in traditional open fermenters and stainless steel tanks, the wine was then transferred to French oak hogsheads for malolactic fermentation, followed by a further 20 months ageing in French oak. This Cabernet has cellaring potential of 5 - 10 years.

Delicious with venison, rich meaty dishes & full-flavoured cheeses.

VINTAGE CONDITIONS :

Following a winter of average rainfall, Margaret River experienced an early budburst and near perfect growing conditions through Spring resulting in minimal pest & disease pressure. These warm dry conditions continued through the ripening period and saw harvest commence nearly 2 weeks ahead of average. The good ripening conditions continued right through until Easter which saw all varieties picked prior to any significant rain and thus they display good flavour development and phenolic ripeness in the reds.

VINTAGE INFORMATION :

Vintage : 2008

Region : Margaret River

Winemaker : Mark Baird

Treatment : Fermented and matured for 20 months in French oak hogsheads.

Alc/Vol : 13.5%

Harvested : April 2008

Awards : 4½ star rating
Winestate Magazine
"Best of WA"



More information - www.janebrook.com.au