



**2011**  
**Cabernet Sauvignon**  
**Estate - El Dorado**

**Harvest**

95.3% Cabernet Sauvignon  
4.7% Merlot  
Harvest Date: 5 Nov. 2011  
Harvest Brix: 24.5 degrees brix  
pH: 3.27  
Total Acidity: 0.81 g/100ml

**Wine**

Alcohol: 13.5%  
pH: 3.92  
Total Acidity: 0.53g./100ml  
Barrel Aging: 32 months in  
25% new French Oak,  
25% new American Oak,  
50% 1 year old French Oak  
Bottling Date: 15 August 2014  
Cases Produced: 120

**Winemaking notes**

2011 was another challenging vintage. Snow on May 12<sup>th</sup> caused substantial shoot damage. This made for a 70% crop loss and a loss of three weeks of vine growth. Harvesting almost three weeks later than usual, the grapes were fermented in small  $\frac{3}{4}$  ton open top bins, then patiently given thirty months of aging in new French Oak and American Oak developed the complex aromas and interaction of oak and fruit.

**Tasting Notes**

Explosive aromas of blackberry, cassis and cedar provide an enticement to taste the ripe plum flavors. Rich and full bodied, the wine shows supple tannin structure and finishes with lingering impressions of berries and sweet oak. Tasting great right now this wine will add to any fare and give enjoyment for another five to ten years.

Paul