

Mount Avoca
ABN 18 423 248 752
Moates Lane P.O. Box 60
Avoca Victoria 3467
Tel +61 (03) 5465 3282
Fax +61 (03) 5465 3544
www.MountAvoca.com

MOUNT  AVOCA



Cabernet Sauvignon 2002

Vintage Comments 2002

Another warm Spring followed by a dry Summer and cool Autumn produced a small crop of intense richly flavoured fruit. Although limited, the winter rainfall sufficiently irrigated the vines during the growing season which maintained balanced vine growth and a steady rate of ripening.

Vinification

Fermentation occurred in temperature controlled Potter fermenters over an eleven day period with various yeasts including EC1118, AWRI 350 and Bordeaux red. There was also a period of extended maceration after fermentation was complete.

Skins are lightly pressed with pressings added back to free-run for settling before being transferred to oak hogsheads for barrel maturation. MLF was completed with lalvin 41 malo bacteria

The wine spent 16 months in various oak barrels, including French Seguin Moreau hogsheads and new French barrels from several different coopers. This oak variation adds complexity and contributes to flavour enhancement.

Tasting Notes

Colour: Intense Crimson Red with a slight rim of deep plum.

Aroma: The nose shows charred oak, with ripe blackberry and sweet blackcurrant.

Palate: Intense cassis, sweet plum and oak combine with soft touches of vanilla bean & chocolate to produce a wine of great length and flavour. Tannins are well balanced and combine seamlessly with the soft oak to produce a lingering finish.

Harvested: 18/04/02 at 13.0 Baume

Alcohol: 13.4%

Titrateable acid: 6.85 **pH:** 3.31

Residual Sugar: Dry

Serving temperature: Room temperature

Cellaring: 8 to 12 years