

PHILIP SHAW N^o

PHILIP SHAW NO.5 CABERNET SAUVIGNON 2010

Prior to Christmas, spring and an early summer were typical. Christmas and Boxing Day brought heavy rain and the remainder of summer was cool, however, the autumn months resulted in further rain making it a difficult and challenging vintage.

Cabernet is from Block No. 7 and consists of 3 different clones, which are all picked by hand. We thin the shoots and remove leaves to expose the fruit to the cooler morning sun, which encourages maximum colour and flavour. Bunch thinning was also applied to those that were late in ripening.

Winemaking – Grapes are transferred to the winery, and then stems are removed before clean berries are transferred to the fermenters. As there is no yeast added we rely on the natural yeast in the vineyard. Fermentation starts for 3-5 days, the skins are pumped over for about 5 mins per day, which allows a full extraction of colour and flavour, the wine then remains on skins for 25-30 days, before pressings are transferred to the barrels. The wine was racked to 100% new French oak barrels.

Post winter, after malolactic fermentation, the wines were racked out of barrel, aerated and carefully egg fined, and allowed to settle in tank before transfer back to barrel. The wine spent 24 months in barrel before blending and bottling.

No.5 is principally Cabernet Sauvignon and 5% Cabernet Franc. This high quality wine highlights the impressiveness of these varieties in the Orange region. Providing the wine is well cellared, it will further develop, intensify and gain complexity over an extremely long period – up to 40 years.

Vintage	2010
Variety	95% Cabernet Sauvignon, 5% Cabernet Franc
Vineyard	Koomooloo Vineyard
GI	Orange, NSW, Australia
Altitude	≈ 875 metres
Clones [^]	Block 2 SA125, LC30 & Block 7 D3V14
Vines planted	1989
pH	3.8
TA	6.2
Alc	13.5%
Oak Treatment	24 months in 100% new French oak
Cellaring potential	Up to 40 years

Tasting notes

Colour	Intense bright reds with minimal purple hue
Aroma	Well integrated, complex oak help support and frame this wine with intense varietal berry fruit flavour.
Flavour	Cabernet Sauvignon dominates the flavours at this stage, with the subtlety of flavours from the other varieties. The wine has amazing ongoing flavours.

[^]A form of secondary fermentation, it is the bacterial conversion of the crisper, apple-like malic acid to the softer, milk-type lactic acid in wine. This acid conversion yields wines with increased complexity and softer acidity.