

HIGH ALTITUDE
PHILIP SHAW
COOL CLIMATE

No. 5 Cabernet Sauvignon 2013

VINTAGE | 2013

A wet cool winter set the vines up for a good season with plenty of soil moisture. Spring was warm and dry with a hot spell coming in at Christmas time. January through February had higher temperatures putting the pressure on in the vineyard, to protect grapes from getting burnt or becoming overripe, with all varieties charging towards maturity. Rain in late February caused little detriment to an outstanding vintage. Midler days moving into autumn saw our Cabernet Sauvignon ripen beautifully. It was simply superb conditions for all Bordeaux varieties in 2013.

VINEYARD

Fruit was sourced exclusively from block 2, which was planted in 1989. Block 2 sits at 872-867m. Its soils consist of well-draining chocolate basalt with medium rock percentage.

Clones in Block 2 are SA125, LC30, 196, G9V3, and Q390-05. The vines are both shoot and bunch thinned to achieve a balanced canopy and fruit load. The VSP trellising system opens the fruiting zone, allowing complete physiological ripeness of berries.

WINEMAKING

Fruit was handpicked in the cool of the morning. A 10% saignee was taken to intensify fruit. Grapes were destemmed then berry sorted before being put into closed fermenters. Alcoholic fermentation was carried out by native yeasts, creating greater complexity of flavors and mouthfeel. Wine was tasted daily to ensure perfect extraction of tannins, colour and flavour was achieved. Post Ferment time on skins allowed evolution of aromatics and fruit into more layered and savoury characteristics.

Pressings and Free drained wine were kept separate and allowed to mature apart. Wine was racked to barrel, with some fine lees held to help development of mouthfeel. We used 80% new French oak and left the wine to mature and evolve in barrel for 24months.

RRP \$75