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| Winery: | CASCABEL | |
| Variety and Vintage: | TEMPRANILLO/GRACIANO 2007 | |
| Tasting notes: | | |
| <p>We planted these two deeply coloured, thick skinned Spanish red varieties for their great affinity and their ability to make a delicious and well structured wine that can age very well. Tempranillo provides lots of fruit, enough alcohol and moderate acidity, while Graciano brings the spice and vibrant tannins.</p> <p>Colour: deep, dark ruby. Nose: attractive berry fruit, with some spice and notes of forest floor. Palate: It has dense blackberry, with well-structured tannin and very good length.</p> | | |
| Food accompaniments: | | |
| White Bean Soup, Smoked Salmon Roulade, Braised Duck. | | |
| Alcohol: | 14.5 % | |
| Yield (tonnes per hectare): | 1.2 t | |
| Cases produced: | 75 dozen. | |
| Appellation: | McLaren Vale (South Australia). | |
| Filtration and fining: | None. | |
| Varietal composition: | 70% Tempranillo, 30% Graciano. | |
| Wood treatment: | French oak Puncheons (500 L) 60% new, with the remaining 2 and 3 year old. | |
| Length of barrel maturation: | 18 months. | |
| Viticultural notes: | | |
| <p>This wine is made with grapes from our oldest Tempranillo and Graciano vines. Both varieties are very well regarded in Spain and we grow them here with a strong emphasis on flavour, with elegance and austerity</p> <p>Our vineyard, Viña Cascabel, is only 3 km from the sea, at the Southern end of McLaren Vale, in South Australia. Strong winds from the hills behind us appear almost every afternoon during Spring and Summer; they minimize diseases and cool us at night.</p> <p>The vineyard is dry grown, on a stony loam soil, which is very well drained. It has reddish gravelly clay with plenty of medium size stones throughout.</p> <p>The trellis system is low (with the traditional single wire) and vines are spur pruned (by hand), to allow good airflow, which reduces the need for spraying (only powder sulphur is needed, sporadically. for the prevention of Powdery Mildew).</p> <p>The vineyard is well established and in balance, with crop levels between 2.2 to 4.5 tonnes per hectare.</p> | | |
| Winemaker's notes: | | |
| <p>All the grapes were hand picked; Tempranillo (14.3° Bè) in mid March 2007 and Graciano (13.2° Bè) in mid April. The two varieties were fermented separately, in 1.5 ton stainless steel, with some whole bunches and regular hand plunging.</p> <p>Ferments were allowed to reach reasonably high temperatures, up to 30° C.</p> <p>Maceration on skins proceeded for 4 weeks after fermentation (no tannin added). This may sacrifice fruitiness and colour, in order to gain better palate structure.</p> <p>Post ferment the wines were pressed straight into barrel where malolactic fermentation occurred without additions. The wine was removed from barrel after 18 months, blended and allowed to settle in tank naturally.</p> <p>Bottling was carried out in January 2009, by gravity filling, sealed with screw caps and labelled, using only our own equipment. By our participation in every phase of the process, from grape to final bottle, we maintain full control over the individuality and quality of every bottle of wine.</p> | | |