



<b>Winery:</b>	<b>CASCABEL</b>	
<b>Variety and Vintage:</b>	<b>MONASTRELL 2008</b>	
<b>Tasting notes:</b>		
<p>Monastrell (also known in Australia as Mataro or Mourvèdre in France) is a Spanish variety widely planted along the Mediterranean coast. Here, in McLaren Vale, it has been a classic ingredient in the wines for more than a century and our aim with this 100% varietal is to showcase its remarkable adaptability to this climate and site, and its sheer drinkability.</p> <p>Colour: deep, dark ruby.          Nose: spicy, with a touch of red currants.          Palate: meaty and savoury, with richness and vibrant tannin.</p>		
<b>Food accompaniments:</b>		
Stuffed Aubergines, Salmon Fishcakes, Quail with Risotto.		
<b>Alcohol:</b>	14.5 %	
<b>Yield (tonnes per hectare):</b>	3.2 t	
<b>Cases produced:</b>	325 dozen.	
<b>Appellation:</b>	McLaren Vale (South Australia).	
<b>Filtration and fining:</b>	None.	
<b>Varietal composition:</b>	100% Monastrell.	
<b>Wood treatment:</b>	French oak Puncheons (500 L) 60% new, with the remaining 2 and 3 year old.	
<b>Length of barrel maturation:</b>	18 months.	
<b>Viticultural notes:</b>		
<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 while reducing the need for spraying (only powder sulphur is needed, sporadically, for the prevention of Powdery Mildew). The vineyard is well established and in balance, cropping between 2.2 to 4.5 tonnes per hectare.</p>		
<b>Winemaker's notes:</b>		
<p>The grapes are from our vineyard and were all hand picked at 14.9° Bè, in mid April 2008.</p> <p>Grapes were fermented in 1.5 ton stainless steel and 3 ton concrete open fermenters, with some whole bunches and regular hand plunging.</p> <p>Ferments were allowed to reach reasonably high temperatures, up to 32° C.</p> <p>Maceration on skins occurred for 3 to 4 weeks after fermentation in order to gain better palate structure, even if this may sacrifice some fruitiness and colour.</p> <p>The wine was pressed straight into a tank and then transferred to barrel where Malolactic Fermentation occurred spontaneously. It was removed from barrel after 18 months and allowed to settle in tank naturally.</p> <p>Bottling was carried out in August 2009 by gravity filling to screw capped bottles, labelled and packaged by us, with 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>		