



Winery:	CASCABEL	
Variety and Vintage:	ROUSSANNE/VIIGNIER 2010	
Tasting notes:		
<p>Both varieties grow next to each other in our vineyard and the aim is producing a wine with greater personality and character than either of its components alone. We deliberately picked the grapes slightly early to retain fresher flavours and higher acid.</p> <p>Colour: bright straw with green hints. Nose: hints of grapefruit and honeysuckle. Palate: citrus, apple and pear spectrum, with a hint of cinnamon and a vibrant finish.</p>		
Food accompaniments:		
Poached Eggs with Asparagus, Rice Stuffed Squid with Aioli, Roast Quail.		
Alcohol:	13 %	
Yield (tonnes per hectare):	3.1 t	
Cases produced:	100 dozen.	
Appellation:	McLaren Vale (South Australia).	
Filtration and fining:	Pad filtered once, before bottling. Lightly fined with Bentonite.	
Varietal composition:	50% Roussanne, 50% Viognier.	
Wood treatment:	None.	
Length of barrel maturation:	None.	
Viticultural notes:		
<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 minimise diseases and cool us at night.</p> <p>The vineyard is well established and in balance, and sits upon very well drained stony loam soil, composed of reddish gravely clay that has plenty of medium sized stones throughout. The trellis system is low (with the traditional single wire) and the 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 cropping level, in this dry grown vineyard, is between 2.2 to 4.5 tonnes per hectare.</p>		
Winemaker's notes:		
<p>All the grapes were hand picked, in March 2010, the Roussanne at 12.1° Bè and Viognier at 13.5° Bè. The grapes were pressed to an extraction of approximately 550 litres per ton and no heavy pressings were included. The juices were allowed to settle in tank, naturally, without enzymes, for 5 days, after which they were co-fermented slowly, in a cool ferment maintained at 14°C or lower. Fermentation to dryness was completed after 3 weeks. Malolactic fermentation did not occur. Light fining was achieved using Bentonite and pad filtering was carried out just before bottling.</p> <p>We bottled in July 2010, by gravity filling to with screw cap seals, labelled and packaged the final product. We conducted all steps ourselves, with our own equipment, which gave us maximum control over the individuality and quality of the final wine.</p>		