



2017 OPTUME CABERNET SAUVIGNON TASTING NOTES

VINTAGE	2017
VARIETAL BLEND	98% Cabernet Sauvignon, 2% Merlot
HARVEST DATE(S)	17 March, 23 March, 24 March, and 31 March 2017
BOTTLING DATE	27 February 2019
OAK TREATMENT	100% matured in French oak
ALCOHOL CONTENT	12.5%
PRESERVATIVE(S)	Sulphur dioxide (220)
AGEING POTENTIAL	15+ years

WINEMAKING

Fruit was hand-picked over 4 days from specifically selected vineyard plots located in the Yarra Valley's 'Golden Mile' for Cabernet Sauvignon. All fruit was hand-sorted, de-stemmed, crushed and tipped direct to open fermenters. Natural yeast undertook the first one-third of the fermentation prior to inoculation with a varietally suited and enhancing yeast. Vats were hand-plunged once per day to facilitate very gentle extraction of colour and integration of tannin. Fermentation temperature reached a maximum of 32°C.

Cuvaison length ranged from 2 to 5 weeks on skins.

Vats were pressed and filled off to a combination of new and seasoned premium French barriques. All components were matured as singular batches prior to blending pre-bottling.

WINEMAKER'S NOTES

The 2017 vintage provided an exceptionally ideal cool and elongated growing season akin to winding the clock back to the classic Yarra Valley conditions of yore. Conditions were perfect for sourcing grapes with the intention of creating a classic style of cool-climate 'claret' reminiscent of the pioneering wines that forged the Yarra Valley's enviable reputation.

The wine features brooding restrained fruit characters of cassis and blackberry with complexing savoury elements of bramble, bergamot, sage leaf, amari, nutmeg, sandalwood, laurel, leather and star anise. Suppleness on the palate combines with flavours of red liquorice, smoked paprika, charred meats and cassia bark. The silky texture and juicy flavours intertwine on the poised youthful palate, rewarding repeat visits as the regal tannin layers accumulate on the finish.

Decanting is highly recommended.

