

Tasting Notes

Cumulus

The name Cumulus, comes from the cotton-like cumulus clouds that crown the landscape of the vineyard. They remind us to always aspire to new heights of quality and sustainability. This is our premier red wine. Crafted from fruit sourced in our Estate vineyard in high-elevation Orange, Australia. Hand crafted in exceptional vintages, and vinified in small batches, it reflects our cool climate viticulture and winemaking techniques.

2013 CUMULUS CABERNET SAUVIGNON



BLEND: 100% Cabernet Sauvignon

REGION: Orange, NSW

HARVEST: Mid March 2013

WINEMAKING: Harvested when ripe in mid March, the small parcel of fruit was de-stemmed into small open fermenters & cold soaked 5 days on skins prior to ferment. Skins & juice slowly warmed over this period & yeast was added to kick start the fermentation process. Fermenters were gently hand plunged twice daily. At the completion of ferment, the wine was drained & pressed off skins & racked directly to barrel. Wine matured in barrel (100% French oak, 20% new) for 12 months. Post maturation, wine racked out of barrel to tank, lightly fined, then filtered for bottling. Further bottle maturation of 2 years pre release.

BOTTLED: February 2015

WINEMAKER: Debbie Lauritz. B Ag. Sci. (Oen)

APPEARANCE: Brick red with purple edges.

AROMA: Ripe plum & cherry fruits; hints of spice, especially white pepper & aniseed.

PALATE: Medium bodied wine with plum & dark berry fruits, liquorice, spice & a hint of dark chocolate. Palate quite structured with elegant oak impact, supple tannins & great flavour persistence.

CELLAR: Drink now or cellar for up to 7 to 10 years.

SERVE WITH: Serve with spice crusted barbecued butterflied leg of lamb or slow-braised shoulder of lamb with salt, rosemary, cumin & coriander in the spice mix.

ALCOHOL: 13.5%