



Botham

TASTING NOTES

The Botham 80 Series Coonawarra Cabernet Sauvignon 2016

VINTAGE CONDITIONS

Coonawarra vintage 2016 was 2-3 weeks earlier than usual with the whole of October 15 being a relatively warm and dry month. Moderated temperatures in January and February with warm days and cold nights allowed for extended ripening in early 2016. This slowed fruit development sufficiently, allowing the Cabernet Sauvignon fruit to ripen to perfection and resulted in strong wines in and post ferment.

VINEYARDS

Sourced from state of the art vineyards in the Coonawarra wine region 400 km South of Adelaide in South Australia. Soils are of red/brown earths, varying to Terra Rossa loam and free draining limestone gravel. The fruit for this wine has been grown on exclusively on 2 wire vertical trellis, hand pruned and shoot thinned to attain low yields and consistently high fruit quality.

WINEMAKING NOTES

The grapes are crushed and fermented in small stainless steel fermenters. Here the gentle extraction of colour and fruit flavours takes place.

Towards the end of fermentation the best vineyards available for the season are selected for some special treatment. Some of the fermenting wine is "run down" to New French oak hogsheads and it finishes ferment in the barrels over the preceding weeks.

This slow, long ferment gives great flavour definition and integrates the oak into the wine quickly allowing oak tannin and fruit tannin to combine to give structural complexity a component of this maturation techniques if always included in the final wine blending build up to add complexity and depth of character.

Post fermentation all of the high grade Cabernet Sauvignon wine components are kept separate in their blend grade groups.

The partially finished wine post fermentation is then allowed to settle naturally before being racked to more new and second use French oak as wine parcels. Maturation of the wine is carried out in new and used French oak hogsheads over the next 18 months in our cool cellars.

This wine sees minimal filtration and intervention, preserving all the premium characteristics of the varietal grape selection.

WINE STYLE

Highly concentrated fruit characters and rich flavours combined with integrated oak and ripe balanced tannins, having the ability to age gracefully for up to 7 years.

COLOUR

Intense deep ruby red with purple hues.

NOSE

Concentrated bramble, red plum, black cherry, cedar and earthy tapenade all combine gently on the nose and is underpinned with a fine French oak profile delivering a concentrated and complex bouquet.

PALATE

Great depth of rich fruit with typical Cabernet Sauvignon characteristics of black cherry, mulberry, aromatic cedar, touches of mint, pepper and earthiness combine with integrated French oak. Intense and complex fruit from the nose follows through on the palate. A full bodied wine with a highly structured palate of balanced tannins and a fine acidity produces a wine of great intensity, complexity and length.

WINE ANALYSES

Alc/Vol: 14.5% pH: 3.45 Acidity: 6.8g/l

PEAK DRINKING

Can be approached now with confidence, but to achieve the pinnacle of flavour and complexity in this wonderful wine we suggest bottle maturation for another 5 to 7 years which will see this style at its best.

