



Botham

TASTING NOTES

The Botham 80 Series Coonawarra Cabernet Sauvignon 2017

VINTAGE CONDITIONS

The 2017 vintage was a cooler than average season with above average winter rains. As a result, budburst was delayed by up to 3 weeks. The summer was also mild but a welcome spell of hot days came in late January. All this meant harvest started at the end of March and continued through to early May. Coonawarra hasn't had a vintage which commenced this late since the outstanding 2004 vintage. At the start of the vintage, the red grapes showed excellent colour and concentrated fruit flavours. A lot of rainfall in April meant not all fruit in Coonawarra was harvested. Growers and wine makers worked together to obtain solid results in Cabernet Sauvignon, Merlot, and Chardonnay with Shiraz being the one variety that they found difficult to finesse.

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. Some of the best fermenting wine is then "run down" to New French oak hogsheads and it finishes ferment in the barrels over the preceding weeks. This slow, long ferment allows the oak tannin and fruit tannin to combine fully giving a structural complexity and depth of character to the end wine. 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 12 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%
- Acidity: <8g/l

Produced with the aid of Sulphites, Egg Whites, Skimmed Milk and contains traces of Nuts within the Tannins. This wine is **not** suitable for Vegetarians or Vegans.

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.

