

# MAWSON'S

## FAR EASTERN PARTY CABERNET SAUVIGNON LIMESTONE COAST 2015

### VINTAGE INFORMATION

**VINTAGE:**  
2015

**REGION:**  
Wrattobully

**WINEMAKER:**  
Natalie Cleghorn

**HARVESTED:**  
March & April

**OAK TREATMENT:**  
Matured for 7 months  
in French and American  
oak (8% new).

**ALC/VOL**  
14.5%

**TOTAL ACID**  
6.2 g/L

**PH**  
3.56

**CELLARING**  
Ideal now to 2021

Wrattobully, on the Limestone Coast, is a land of ancient Terra Rossa soils over a maze of limestone caves – a place of discovery. We named our Wrattobully vineyard in honour of Australia's acclaimed geologist and iconic Antarctic explorer, Sir Douglas Mawson.

### WINEMAKING / VITICULTURE

Wrattobully is situated 300km south east of Adelaide and 30km north of Coonawarra. The average summer temperatures are ideal for growing Cabernet Sauvignon. Our vineyards are on gentle slopes with rows running predominantly east-west. The soils are well drained, and are mainly classic terra rossa of brown earth over limestone. Quintessential Cabernet Sauvignon country.

Our aim is to produce sustainable crops of intensely flavoured grapes by setting moderate crop levels and encouraging canopy growth. The wines are made in static and rotary fermenters that encourage good colour and fruit expression. The wine was matured using predominantly French oak before final blending and bottling.

### VINTAGE CONDITIONS

Good rains in early winter replenished the soil's moisture levels. The latter part of 2014 continued warm without being overly hot. These relatively mild conditions encouraged healthy vine growth. Top-up rains arrived across some parts of South Australia in January which freshened the vineyards for that final ripening period through to harvest. The resulting wine is fruit driven with structure and presence.

### WINEMAKERS NOTES

Deep crimson in colour tending to red. The 2015 Mawson's exhibits the inviting aromatics of Satsuma plum and blackcurrant. Evocative notes of baking spices such as cinnamon and pimento give a sense of warmth and welcome. There is a real sense of place coming from the dusty and minty notes of the Australian bush. You can taste the Terra Rossa soil in the 2015 Mawson's Cabernet. The palate is lively and bright with expressive flavours of briar and cassis. The tannins are fine and chalky giving the wine great structure without being aggressive or overbearing. This is a delightful example of Limestone Coast Cabernet.

An excellent food match is slow roasted lamb shoulder with pearl onions, garlic and rosemary; or a mushroom risotto with caramelised onions.

