

2002 Cabernet Sauvignon 'The Jackaman's'

Jackaman's vineyard is home to 35 acres of vineyard, Grenache, Cabernet Sauvignon, Ondenc, Shiraz. Amongst all of these vines we sourced a small amount of fruit for the 2001 Jackaman's Cabernet Sauvignon from an acre of low yielding vines planted in 1964. Once hand picked the fruit was de-stemmed into open fermenters, yeasted and pumped over twice daily, with 3 beaume, still to be fermented, it was basket pressed and transferred into the new wood component and left until the wine was through malo lactic fermentation. The wine was then racked off lees from the oak, the barrels washed and the wine placed back in wood until the final blend. Paul's philosophy of minimal handling, no fining and no filtration was implemented, to ensure the essence of the wine was fully captured. Two years in 50% new American oak and 50% seasoned French oak, in actual fact I could have said 2 American and 2 French barrels because that's all there is, four barrels.

A deliciously opulent Cabernet Sauvignon with huge structure and palate weight puts this Barossa beauty up on the shelf with The Freedom Shiraz and The Fifth Wave Grenache, but remember there's not a lot of this exceptional but rare wine.

Colour: Very deep crimson

Aroma: :Lifted blackcurrants, blue berries and menthol fills the nostrils with hints of cassis and biscuity French oak.Palate: Juicy fruits flow onto a full pallet with hints of cassis and herbaceousness balancing the sweet fruit and silky,

fine dry tannins.

Bottling Analysis:

Alcohol Volume 14.5%
TA 7.28 g/1
PH 3.55

KAsidual Sugar

Barrel Time

3.55

1.75 g//1

24 Months

Barrel Selection 50% Seasoned French Oak 50% New American Oak

