

## 2001 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 briary blueberries, blackcurrants and lovely rich vanillin and chocolate, with hints of cassis.

**Palate:** What a mouthful! Big fruit and chocolaty American oak is well in balanced with the fine but firm tannin structure and lengthy yet youthfully austere finish.

### Bottling Analysis:

Alcohol Volume	14.5%
TA	7.28 g/l
PH	3.55
VA	1.11 g/l
Residual Sugar	1.75 g/l
Barrel Time	24 Months
Barrel Selection	50% Seasoned French Oak 50% New American Oak

