

Tasting Notes

2007 Amos Cabernet Franc

Region: Adelaide Hills, South Australia

Single Vineyard: Howard Vineyard, Naime

Harvested: 5th April 2007

Cellaring: To 2020

Elevation & Aspect

360 to 390 metres above sea level with gentle slopes (5–8%) generally facing towards the north west. The property lies at the northern end of a valley which culminates at the Naime Summit plateau at ~410 metres. This enables air drainage towards the south during nights and provides a passage for cool maritime air to flow up from Lake Alexandrina during the day.

Geology

The underlying geology is of Proterozoic age, approximately 650 million years old. The rocks are part of the Tapley Hill formation, consisting of slates, micaceous sandstones and phyllites. These have weathered to form soils of the Mt Barker Landscape Unit (MLBU). The main type is a red podzolic/slate soil type with:

- Fine sandy to clay loam between 15–40cm thickness
- Dark red brown or red angular blocky medium clay (often with ~10% small pebbles)
- Weathered base rock at 65cm to two metres in depth

Where incised by water drainage there are stringy, local outwash fans and alluvium of the Meadows Landscape Unit. At the break of slope these contain significant swelling clays (Bay of Biscay soils).

Viticulture

The vine rows are spaced 2.2 metres apart and with a trellis set for vertical shoot positioning the foliage is held up and trimmed to become hedge-like. This maximises dappled sunlight exposure, reduces disease and encourages a generous canopy for steady ripening during the autumn. Each row also provides a wind break for the adjacent row during flowering and pollination and provides some shade to offset the direct sunlight stress of summer heat waves. The grapes are usually picked at between 13.5 to 14.5 Beaume dependant upon the flavour profile for the season. The Cabernet Franc is Block-4 with a vine spacing of 1.0 metres (4,545 vines per hectare) and row length of ~500 metres.

The comparatively high density of vines contributes towards low yields per vine. The soils tend to be thinner and slightly pebbly on these blocks and with minimal irrigation the vine vigor is contained. Optimum yields are approximately 5–8 tonnes per hectare. The NW aspect, high on the valley ensures the maximum daily exposure to sunlight.

Winemaking

Grapes were de-stemmed and chilled with minimal crushing into small open fermenters. The must was allowed to macerate at low temperature for five days

before warming and inoculation with a selected yeast strain. The ferment started slowly but was allowed to reach a peak temperature of 26°C before chilling.

The wine was pressed from the skins prior to becoming dry to retain fresh fruit character and avoid extractive tannins. The wine finished fermentation in a stainless steel tank and was then racked into well seasoned French oak for malo-lactic fermentation. This was completed by the end of Spring 2007 after which the wine was racked barrel to barrel and allowed to mature in our cool cellars for a further three months.

After oak maturation was considered sufficient the wine was racked to stainless steel storage and allowed to mature for a further 18 months before bottling with minimal clarification.

Colour & Bouquet

Deep ruby colour. Fragrant aroma; mixed berries and a touch of violet flowers and light cedar.

Palate

The palate comprises rich fruit flavours (fig and berries). Maturation in older French puncheons provides a subtle oak expression and delicate tannins. Complexity and length is a feature with a dry finish. The back palate lingers with mocha–chocolate overtones.

Serving suggestion

Best decanted before serving. Ideal for enjoyment with roast meats, spicy dishes and strong cheeses.

Alcohol: 14.5%

Ph: 3.52

TA: 6.8 g/l

Awards

Gold Medal - Adelaide Hills Wine Show
2009

