

Tasting Notes

2007 Amos Cabernet Sauvignon



Region: Adelaide Hills, South Australia

Single Vineyard: Howard Vineyard, Nairne

Harvested: 15th 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 Nairne 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 Sauvignon is Block-7 and includes four clones: LC14, SA125, LC10 and G9V3 with a vine spacing of 1.5 metres (3,030 vines per hectare).

Winemaking

The grapes were crushed and de-stemmed into 5 tonne open fermenters and inoculated with two selected yeast strains. The cap was irrigated twice each day before the ferment commenced on day three.

After the ferment took off, the cap was managed by a combination of pump over and hand plunging. The ferment temperature was allowed to peak at 25°C and then maintained at 22°C to complete fermentation. The ferment was allowed to macerate for four days after becoming dry, spending a total of 16 days on skins.

After pressing to tank the wine was allowed to settle and then transferred to a combination of new and previously used French oak. The wine was matured for 24 months in oak after which individual barrels were selected for inclusion in the Amos blend. The wine was bottled without filtration.

Colour & Bouquet

Deep squid ink. Briary nose and classic Cabernet overtones.

Palate

Rich berry fruit flavours assault the palate with complex tannins and extensive length of palate.

Serving suggestion

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

Alcohol: 15.0%

Ph: 3.48

TA: 6.8 g/l

Awards

Bronze Medal - Adelaide Hills Wine Show 2009

94 points—James Halliday Australian Wine Companion—Dec 2009.

