

JR GANTOS

2006 McLaren Vale Cabernet Sauvignon Touriga Nacional

Grab

Classic chocolately McLaren Vale Cabernet Sauvignon – luscious, seductive, luxuriant!

Spiel

This wine displays all the hallmarks of classic McLaren Vale Cabernet Sauvignon – blackcurrant, chocolate with a hint of herbaceousness delivered on a rich palate of dense, firm tannins. But JR Gantos loves his port, and couldn't help adding a dash (5%) of Touriga Nacional, which gives a varietal floral lift. St Estephe on steroids meets the Douro!

Colour

Deep crimson

Bouquet

Lifted cassis and florals with a hint of leafiness

Palate

Rich, vibrant blackcurrant and chocolate flavours with a hint of capsicum are balanced with a core of dense, firm tannins.

Grub Match

Acorn fed black pig, cook's beef stew

Cellaring

Drink up, but also a 10-12 year proposition

Vintage

06 season was well setup by good winter rains and a warm spring. Although vintage started slowly in mid-February, optimum ripening conditions from early March led to a short, sharp and shiny harvest, and saw us fermenting in several 'garages'. It was back to basics and we loved it! Hands on and dirty!

Vineyard

Joch's vineyard is in the Willunga foothills in the south of the McLaren Vale - 130m above sea level on deep alluvial stony clay loam.

Vinification

The fruit is crushed/destemed and fermented at temperatures ranging from 20-25°C for 8 days on skins. The ferment is managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it is drained/pressed, and transferred to a combination of new (25%) and 3 and 4 year old French oak hogsheads to undergo MLF. Post MLF, sulphur dioxide is added, and the wine matures sur lie for 24 months. This wine was bottled unfiltered in April 2008.

