

JR GANTOS

2009 McLaren Vale Cabernet Sauvignon Touriga Nacional

Grab

Classic chocolaty 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 splash (12%) 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 eucalypt 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

Spring and early summer temperatures were significantly below average, with December being one of the coolest on record. And despite twelve days of extreme heat in February, temperatures quickly returned to the below average patterns. The 09 vintage commenced in early February, and due to the mild weather and Indian Summer that followed, all vineyards were harvested at optimum maturity. Again, like 08, 09 was arguably a cooler vintage, in fact even cooler. As a result our wines are showing great flavour, balance and structure reminiscent of 99, and are well set hopefully for similar longevity. Time to make some room in the cellar. Giddy-up!

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/destemmed and fermented at temperatures ranging from 20- 25°C for 12 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 (40%) 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 February 2011.

