

JR GANTOS

2010 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 (10%) 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 10-15 year proposition.

Vintage

We received some of the best winter rains for five years that refilled soil profiles and replenished empty irrigation dams. Hooray! But an unseasonal seven day burst of hot weather in early November during flowering, reduced fruit-set and led to variable yields. Boo! Weather conditions through the ripening months of February and March were ideal with warm sunny days and relatively cool nights. Hooray! Although rain events in April kept us on our toes. Boo! So the 10 vintage 'wasn't all beer and skittles'. The variable ripening made it tough to decide when to pick, but experience and sorcery got us through, resulting in some solid booze in the winery. Hooray!

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 (50%) 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 2012.



[2006 bottle shown]