

TERRA FELIX



YARRA VALLEY CABERNET SAUVIGNON 2012



AWARDS

93 points - Wine Showcase Magazine

95 points - James Halliday's Wine Companion

WINEMAKING NOTES:

Sourced from one of the finest Cabernet Sauvignon vineyards in the Yarra Valley, near Coldstream. The grapes were fermented on open-top fermenters then matured in French oak barriques for 16 months.

This wine delivers a bouquet of fragrant dried herbs, spice and dark fruits including mulberry, blackberry and plum. These characters continue on to the palate which also exhibits chocolate, clove and spicy cherry flavours along with hints of cinnamon.

Fine, firm tannins frame the long silky finish and ensure enjoyment over the next 10 to 15 years.

QUICK NOTES

VINTAGE 2012

WINEMAKERS Willy Lunn

GRAPE VARIETY Cabernet Sauvignon 100%

GROWING AREA Yarra Valley

ALC %/VOL 14.0 % v/v

MATURATION 16 months

TITRATABLE ACIDITY 5.7 g/l

PH 3.49

CELLAR POTENTIAL 10 - 15 years

OAK French



TERRA FELIX



雅拉谷 赤霞珠 2012年份



奖项

93分 - 葡萄酒展览杂志 (WINE SHOWCASE MAGAZINE)

95分- 詹姆士 哈利德葡萄酒年鉴

酿酒笔记

葡萄来自于雅拉谷内的科尔德斯特里姆，该地是赤霞珠最佳的产区之一。葡萄在顶端开口的发酵桶中进行发酵，然后再灌入至法国橡木桶中酝酿16个月。

该款葡萄酒带有干药草和辛香料的香气，并伴有如桑葚、黑莓和李子这样的深色水果的香气。这些香气在口中延绵的同时，可以品尝到像巧克力、丁香和辛辣樱桃的口味，同时伴有零星的肉桂味。

精致且紧实的单宁营造了延绵和如丝般柔滑的后味，同时单宁也保证了未来10到15年的窖藏潜力。

信息摘要

年份 2012年

酿酒师 威利 伦恩

葡萄品种 100% 赤霞珠

产区 雅拉谷

酒精度 14.0 °C

酿造时长 16 月

滴定酸度 每升5.7克

酸碱值 3.49

窖藏潜力 10 - 15 年

橡木桶 法国橡木桶

