

TERRA FELIX

YARRA VALLEY CABERNET SAUVIGNON 2017



AWARDS

Sam Kim | 94 Points
Wine Showcase Magazine | 96 Points



COLOUR

Deep purple with a red hue.

NOSE

Aromas of blackberries, dark cherries and old spice open to reveal subtle nuances of cedar, mint and chocolate.

PALATE

Strongly fruit driven, rich and pure, with flavours of juicy red fruit delivering great definition and concentration. Blackcurrant, subtle red berry fruits and hints of chocolate flow onto the palate with undertones of spice and dried herbs. Fine yet firm tannins frame the plush fruit to give a long and lingering finish.

WINEMAKING

Coming from one of Australia's best-known areas for cool climate Cabernet Sauvignon, the grapes for this wine were harvested once they had achieved balance between fruit flavour, tannin ripeness and natural acidity. The grapes were gently crushed into open fermenters and hand plunged throughout fermentation to encourage the expression of varietal and regional character. The wine was pressed off the skins and aged in premium French oak barriques for 18 months before being carefully blended, gently filtered and bottled.

VINTAGE REPORT

2017 was an outstanding vintage. Warm Spring conditions led to a warmer summer. The warm days and cool nights resulted in an intense ripening period with the fruit quality remaining high and the concentration of flavour abundant. Yield were good with fruit showing plenty of regional and varietal character.

QUICK NOTES

VINTAGE 2017
WINEMAKERS Rohan Little
GRAPE VARIETY Cabernet Sauvignon 100%
GROWING AREA Coonawarra
ALC %/VOL 13.5 % v/v

TITRATABLE ACIDITY 5.8 g/l
PH 3.54
CELLAR POTENTIAL 15 years
OAK French
MATURATION 18 months



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雅拉谷赤霞珠 2017



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颜色

深紫色和红色色调。

气味

以黑莓，黑樱桃和古老香料的香气开始，引出雪松，薄荷和巧克力的微妙味道。

口感

带有强烈的水果味，果香丰富且纯净，有多汁的红色水果的味道提供了很好的辨识度和浓度。黑醋栗，微妙的红色浆果和巧克力的味道流入口感，隐隐带有香料和干的香草味。细腻而坚实的单宁环绕着舒服的水果味，带来悠长的余味。

酿制过程

这瓶赤霞珠的葡萄来自澳大利亚最著名的凉爽地区产区之一，这款葡萄在果实风味，单宁成熟度和天然酸度之间取得平衡后即可收获。将葡萄轻轻压碎放入开放式的发酵罐中，并在整个发酵过程手工挤压，以激发品种和区域特征的表达。将葡萄酒从皮上压下并在优质法国橡木桶中陈酿18个月，然后小心地混合，轻轻过滤并装瓶。

年份报告

2017年是一个出色的年份。温暖的春天条件导致更炎热的夏天。温暖的白天和凉爽的夜晚导致了强烈的成熟期，果实品质保持高水平并且味道浓郁。果实产量良好，具有强烈的区域和品种特征。

信息速览

年份: 2017

酿酒师: ROHAN LITTLE

葡萄种类: 100%赤霞珠

生长区域: 雅拉谷

酒精度%: 12.4%

滴定酸度: 5.8 G/L

酸碱度: 3.55

窖藏潜力: 15年

橡木桶: 225升法国橡木桶

发酵时长: 18个月

