

2008 Cape Jaffa Cabernet Sauvignon



The Region

The Mount Benson wine region is a recently defined viticultural area situated 300km south of Adelaide on the Limestone Coast. Its key attributes for producing distinctive quality fruit include an abundance of underground water, *terra rossa* soil over free-draining limestone and a cool maritime climate. The region is renowned for producing elegant and complex wines.

Vineyards

The cabernet vines are trellised low to the ground on a single wire and pruned by hand. Vineyard practices are perfectly timed to produce excellent fruit characterised by small berries, thick skins and great concentration.

Vintage

A vintage of extremes. 2008 saw record-breaking March temperatures follow a cooler than average February which allowed for even ripening across our Mount Benson blocks. Ripe berries arrived at the winery still showing good acidity.

Winemaking

A very soft and approachable tannin structure was achieved by fermenting half of the fruit in open concrete tanks. Run into French oak barriques straight after fermentation, it was aged for 18 months. The wine was then fined using egg whites followed by a light filtration prior to bottling.

Winemaker

Anna Hooper

Variety

Cabernet Sauvignon

Aroma

This classic example of Mount Benson cabernet shows aromas of liquorice and blackcurrant.

Palate

Sweet fruit on the palate, this wine is texturally smooth and well balanced with fine tannins and an elegant finish.

Alcohol/Volume

14.5%

Peak drinking

Now – 2016

Serving Suggestion

Navarin of lamb

Sausages with onion gravy and parsnip skordalia
Lamb & quince tagine