



2013 BRAND'S LAIRA OLD STATION CABERNET SHIRAZ

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Vintage 2013 had a good start with warm weather providing ideal conditions for flowering, resulting in excellent fruit set. The weather throughout summer continued warm and dry and these conditions sped up vine growth and berry development. The warm days and cool nights provided superior ripening conditions leading to wines with excellent varietal characters. Great results were delivered with reds exhibiting excellent fruit concentration, high colour density and a firm but fine tannin profile.
COLOUR	Deep garnet red.
AROMA	Luscious brambly fruits of blackberry, cassis and blood plum complemented by subtle nutty oak from barrel fermentation and maturation.
PALATE	The palate is soft and rounded displaying pure dark berry and spice notes with well integrated subtle mocha oak and lingering fine tannins.
VINIFICATION AND MATURATION	The various wine components that make up this wine were all fermented separately. The fruit for the various components was destemmed and crushed to 5 and 10 ton stainless steel static fermenters where it was fermented on skins for 7 days with rack and return pumpovers twice a day to ensure optimum extraction of colour, flavour and tannins. The wines were then pressed while still slightly sweet (around 1 Baume sugar) and pumped to a mix of new (40%) fine grain French and American oak Barriques, Hogsheads and Puncheons and 2nd use oak to complete primary and malolactic fermentation (MLF). Once fermentation was complete the wines were racked off lees, the barrels cleaned and the wine then pumped back to the barrels for maturation. One more racking was conducted through the maturation period to achieve a high level of clarity and aid wine development. After 19 months maturation individual component wines and barrels within these batches were assessed for quality and the final blend then assembled for bottling.
PEAK DRINKING	Drinking well now, however short term cellaring to an age between 5 to 8 years will bring out the best in this wine.
WINE ANALYSIS	Alcohol: 15% pH: 3.51 Acidity: 6.5g/L

Peter Weinberg
Chief Winemaker

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