



2014 BRAND'S LAIRA AUGUST TIDE DRY RED

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Vintage 2014 in Coonawarra was one of the longest on record. The growing season was long with a good moist start; flowering commenced in November with cool windy conditions leading to lower yield in Cabernet and Merlot. This was followed by a dry Summer with warm days and cool nights – perfect for development of colour and flavour. The ripening period for the red varieties was cool and slow; harvest of red varieties began in late March with classic varietal fruit flavours, good colour and fine grained tannins.
COLOUR	Garnet Red
AROMA	Rich perfumed fruits dominate the nose displaying cassis, blackberry and plum over subtle mocha oak from barrel fermentation and maturation
PALATE	The palate displays juicy dark fruits with integrated dusty cedar oak notes. The wine has a fine but powerful tannin structure and a long finish with lingering fruit flavours
VINIFICATION AND MATURATION	The various wine components that make up this wine were all fermented separately. Fruit was destemmed, crushed and fermented on skins with rack and return pumpovers to ensure optimum extraction of colour, flavour and tannins. The wines were then pressed and pumped to a mix of new and old French oak to complete fermentation. Once fermentation was complete, the wines were racked off lees, the barrels cleaned and the wine then pumped back in to the barrel. After 20 months maturation, the final blend was assembled for bottling. The blend is inspired by the classic Cabernet dominant blends emanating from the left bank of Bordeaux.
PEAK DRINKING	Drinking well now but will continue to cellar well under suitable conditions for 10 plus years.
WINE ANALYSIS	Alcohol: 14.0% pH: 3.41 Acidity: 6.4g/L

Peter Weinberg
Chief Winemaker

brandslaira.com

