



2015 BRAND'S LAIRA BLOCKERS CABERNET SAUVIGNON

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Vintage 2015 commenced in the second last week of February with harvest of our white varieties; Chardonnay exhibiting classic stone fruit flavours with refreshing acidity and Riesling delivering aromatic citrus flavours. Harvest of red varieties began in early March with Shiraz and Merlot being picked simultaneously. Shiraz displays classic spicy plum fruits and Merlot showing varietal dark fruits with powerful yet fine tannins. Cabernet Sauvignon harvest began late March with resulting wines exhibiting classic Cabernet aromas of blackcurrant/blackberry, intense colour and powerful fine grained tannin structures. Overall, though crops were reduced Vintage 2015, delivered some classic Coonawarra wines.
COLOUR	Deep crimson red.
AROMA	The nose displays classic cassis aromas with mulberry and dried herb notes, barrel maturation contributes subtle spicy cedar.
PALATE	The palate is smooth and rounded with a base of solid fine grained tannins with rich dark fruit flavours and well integrated spice and pencil shaving oak. The finish is long and persistent with lingering fruit flavours.
VINIFICATION & MATURATION	Grapes were fermented on skins for 7 days with pumping over and rolling twice a day to ensure optimum extraction of colour and flavour. The wine was pressed off skins with 15% of the blend undergoing extended maceration on skins. The wine was aged in new and old French and American oak barrels to complete primary and malolactic fermentation. The wines was racked off lees, the barrels cleaned and the wine then transferred back to wood for a further 18 months barrel maturation with one more racking during this period to aid in wine development.
PEAK DRINKING	Drinking very well now and if stored correctly will age gracefully for 10+ years
WINE ANALYSIS	Alcohol: 14.5% pH: 3.55 Acidity: 6.5g/L

Peter Weinberg

Chief Winemaker

brandslaira.com

