



2015 BRAND'S LAIRA ONE SEVEN ONE CABERNET SAUVIGNON

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	<p>Vintage 2015 commenced in the second last week of February with harvest of our white varieties; Chardonnay exhibiting classic stonefruit 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.</p> <p>Overall, though crops were reduced Vintage 2015 will deliver some classic Coonawarra wines.</p>
COLOUR	Crimson Red
AROMA	Varietal cassis, blackberry and blueberry fruits with dusty cedar oak.
PALATE	Juicy dark berry fruits on palate with some dried herb notes, solid structure with fine dusty tannins and subtle oak flavours.
VINIFICATION AND MATURATION	<p>The fruit for this wine was sourced from our 'No1' Cabernet block (also known as the 'Young Cabernet') planted in 1971 on the Laira vineyard adjacent to Coonawarra township on classic Terra Rossa soil.</p> <p>The wine components were fermented on skins in 5t submerged cap stainless steel fermenters for a period of seven days with pumping over twice a day to ensure optimal extraction of flavour and colour. The wine was then pressed off skins while still slightly sweet and pumped to new fine grained French oak barrique and hogshead barrels to complete primary and malolactic fermentation. On completion of fermentation, the wine was racked off lees for clarification and siphoned back into the same barrels for maturation. During the first six months of barrel maturation the wine was racked barrel to barrel by hand a further two times to achieve the required wine clarity and assist in wine development. Total maturation time in oak was 21 months.</p>
PEAK DRINKING	Drinking well now however with careful cellaring 20+ years possible.
WINE ANALYSIS	Alcohol: 13.9% pH: 3.40 Acidity: 6.6g/L



Peter Weinberg

Chief Winemaker

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