



Mamre Brook Barossa Cabernet Sauvignon 2008

Mamre Brook is the name of the original homestead built in 1844 on Saltram Estate, near Angaston in the Barossa. The Cabernet Sauvignon for this wine was sourced from low yielding mature vineyards in the Barossa.

Individual parcels of fruit were crushed and destemmed and then fermented on skins for up to 10 days. During fermentation the wines developed intense colour and fine, silky tannins. The wines were then matured in oak for 22 months before final blending and bottling.

Winemaker Comments Shavaughn Wells

Vineyard Region

Barossa

Vintage Conditions

Drought conditions resulted in average yields. Spring was frost free while summer was moderate. An unseasonally cool February allowed optimum ripening conditions for maximum flavour intensity while the cool nights provided excellent acid retention. Early March saw one of the longest heat waves in South Australian history but fruit picked before the heat, arrived at the winery in excellent condition.

Technical Analysis

Harvest Date Early March 2008

pH 3.49

Acidity 6.8g/L

Alcohol 15.5%

Residual Sugar 0.7g/L

Bottling Date May 2010

Peak Drinking Enjoy now or will continue to reward over the next seven to ten years with careful cellaring.

Grape Variety

Cabernet Sauvignon

Maturation

This wine was matured for 22 months in seasoned and new French and American oak barrels.

Colour

Deep dark purple.

Nose

This full bodied Cabernet Sauvignon displays complex aromas of blueberry, cassis, dark chocolate and savoury black olive. Attractive oak notes are supportive and well integrated at this early stage of the wine's life.

Palate

The palate has a richly layered structure portraying flavours of mulberry, glaze orange and dark chocolate supported by fine tannins giving great length and texture.