

SPARROW'S LODGE CABERNET SAUVIGNON

STANDING PROUDLY NEXT TO THE WOODHEDGE GATE AT WIRRA WIRRA IS A CLASSIC AUSSIE RESIDENCE. AFTER OUR EARLY FOUNDER ROBERT STRANGWAYS WIGLEY DIED IN 1926, THE WINERY WAS BOUGHT BY HIS FOREMAN, VERN SPARROW. OVER THE YEARS, SPARROW'S LODGE HAS BEEN HOME TO VARIOUS VINTAGE VAGABONDS AND THE OCCASIONAL WINEMAKER. A LITTLE COMFORT AND A LOT OF CONVIVIALITY HAVE BEEN FOUND WITHIN ITS WALLS WHICH WE CELEBRATE WITH THIS LIMITED RELEASE CABERNET SAUVIGNON.



VINTAGE

2010

REGION

McLaren Vale

SUB REGIONS

Blewitt Springs and McLaren Flat

GRAPE VARIETY

Cabernet Sauvignon 100%.

COLOUR

Vivid magenta with bright red edge.

BOUQUET

Fragrant bouquet of cassis, crushed leaf, high spice and freshly tanned leather with hints of fine cedary French oak.

PALATE

Juicy vibrant palate filled with blackcurrant, plums and ripe raspberry fruits with spices of clove and cinnamon. The powerful yet long and refined palate finishes with subtle influence of French oak complemented by fine savoury tannins and a fresh, natural acid balance.

DRINK

7 – 9 years for optimal drinking.

FOOD MATCH

Slow cooked beef cheek, mashed potato and steamed asparagus with red wine reduction.

OAK MATURATION

100% French oak maturation in 30% new oak, the balance in 1, 2 and 3 year old barriques.

VINIFICATION

Harvested at optimal tannin and flavour ripeness. The parcels for these wines were picked in small batches reflecting the different vineyard parcels. Each ferment was tasted twice daily once fermentation commenced to determine the level of hand plunging and maceration required during fermentation. At the required level of tannin and fruit extraction the ferment was basket pressed with winemakers making the 'press cut' at the first sign of tannin hardness. After pressing, the wine is transferred directly to barrel before completing malolactic fermentation. Following MLF the wines are racked and returned every 4 months with individual vineyard parcels blended together at 15 months and the wine returned as a finished blend for the last 3 months of barrel maturation. At the end of this program, the wines are barrel selected, blended and minimally filtered prior to going into bottle.

TECHNICAL DETAILS

pH: 3.44 TA: 6.96 ALC: 14.5%

WINEMAKERS

Paul Smith & Paul Carpenter



WIRRA WIRRA VINEYARDS

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