

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

2009

REGION

McLaren Vale

SUB REGIONS

Seaview and McLaren Flat

GRAPE VARIETY

Cabernet Sauvignon 100%.

COLOUR

Deep crimson with a vivid red edge.

BOUQUET

Distinctly Cabernet Sauvignon with hints of spice, leaf and bright red fruits of mulberries and plums. The lifted bouquet is fruit driven and well supported by subtle French oak cedar notes.

PALATE

Rich fruit and a sweet palate that is complemented by char and spice from the French oak. The palate has fine tannins that carry the wines flavour across the palate. Dense and generously flavoured with sound balance and structure.

DRINK

Now to 8 years from vintage.

FOOD MATCH

Shepherd's pie with fresh green peas.

OAK MATURATION

100% French oak maturation with 30% consisting of new oak, the balance in 1, 2 and 3 year old barrique and hoghead barrels.

VINIFICATION

Fruit harvested at optimal tannin and flavour ripeness. The parcels for these wines are picked in small batches reflecting the different vineyard parcels. Cold soaking was used on a number of the vineyard parcels for a 2 – 3 day period to extract maximum colour without the presence of alcohol. Each ferment was tasted twice daily and once fermentation commenced hand plunging was introduced which was monitored to gain the desired maceration. At the required level of tannin and fruit extraction the ferment was 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, and normally every four months thereafter, the wines are rack and returned. At the end of this program the wines are barrel selected, blended and minimally filtered prior to going to bottle.

TECHNICAL DETAILS

pH: 3.54 TA: 7.39 ALC: 14.0%

WINEMAKERS

Paul Smith & Paul Carpenter



WIRRA WIRRA VINEYARDS

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