



## 2014 BRAND'S LAIRA BLOCKERS CABERNET SAUVIGNON

**VINEYARD REGION** Coonawarra, South Australia

**VINTAGE CONDITIONS** Vintage 2014 in Coonawarra was one of the longest on record. The growing season was long with a good moist start; flowering commenced in November with cool windy conditions leading to lower yield in Cabernet and Merlot. This was followed by a dry Summer with warm days and cool nights – perfect for development of colour and flavour; however some heat wave conditions in January caused a little fruit loss. Harvest of white varieties began in early March, with a great varietal flavour profile and solid natural acid structure. The ripening period for the red varieties was cool and slow; harvest of red varieties began in late March with classic varietal fruit flavours, good colour and fine grained tannins.

**COLOUR** Crimson red.

**AROMA** The perfumed nose displays classic varietal cassis and blackberry fruits with subtle spice, vanilla and dusty cedar oak notes contributed from barrel fermentation and maturation.

**PALATE** A complex cool climate style displaying rich dark berry fruits with chocolate and vanilla flavours a result of oak maturation. The wine has a long finish with solid fine grained tannin structure and lingering fruit flavours.

**VINIFICATION & MATURATION** Component wines for the 2014 Blockers were fermented on skins for 7 days on average, with pumping over and rolling twice a day to ensure optimum extraction of colour and flavour. The wine was then pressed off skins while still slightly sweet and pumped to new and used French and American oak barrels to complete primary and malolactic fermentation (MLF). The wines were then racked off lees, the barrels cleaned and the wine then transferred back to barrel for a further 17 months maturation. This wine was fermented and matured in comprised of a mixture of fine grained French and American oak barrels.

**PEAK DRINKING** This wine is drinking well now and with careful cellaring will continue to develop for the next 10 years.

**WINE ANALYSIS** Alcohol: 14% pH: 3.41 Acidity: 6.7g/L



*Peter Weinberg*

Chief Winemaker

brandslaira.com