VINTAGE A warm to hot commencement to ripening resulted in an early start to harvest. However, a cool three week period in March, allowed red berry flavours to develop whilst slowing the rapid grape sugar accumulation. Fortunately, no serious rainfall events occurred during this cool spell and a warm finish to ripening resulted in the 2013 red wines exhibiting ripe varietal characters, integrated tannin structures all matched with a balanced acidity.

WINEMAKING The fruit was harvested at optimum ripeness and flavour profile from premium vineyards surrounding Mount Barker. The 10 day ferment included daily pumpovers for ideal tannin and colour extraction before the ferment was pressed. The separate portions were aged for 18 months in a selection of new and older French barriques. The final blend was decided using those premium parcels that typify a Great Southern Cabernet Sauvignon. A further 12 months ageing in bottle before release allowed this wine to be in perfect balance.

COLOUR A lovely deep, rich crimson/purple red.

AROMA Complex aromas of blackcurrant/cassis with oaky, cedary characters. Has some attractive dark cherry and dark chocolate characters with hints of vanillan oak.

PALATE This is a well flavoured and well weighted wine with those fresh, blackberry fruit flavours beautifully complemented by the flavour and texture derived from the French oak. It has beautiful mouthfeel, an attractive ‘silkiness’ that makes it tempting to drink now although it definitely has the depth of fruit and tannin structure and acidity to justify cellaring for 6 – 10 years.

FRUIT SOURCE 100% Cabernet Sauvignon; 100% Mt Barker: 90% Langton vineyard; 10% Landsdale

TECHNICAL INFORMATION
pH: 3.46
TA: 6.85 g/L
Alcohol: 14%

WEST CAPE HOWE WINES
MOUNT BARKER

2013 "BOOK ENDS" CABERNET SAUVIGNON