

WAKEFIELD ESTATE CABERNET SAUVIGNON

2020/\$18.99



DESCRIPTION

The Taylor family's long-standing association with the Clare Valley begins in the late 1950's when as Sydney wine merchants, they partner with the Clare Valley Co-operative to bottle and distribute their own wines under the Chateau Clare label.

Then, inspired by the great producers of Bordeaux, and with a vision to craft wines that rival the best in the world, the Taylor family begin an exploration to find the perfect plot of land on which to establish their family estate. On July 20, 1969, their quest brought them to a site by the Wakefield River in South Australia's Clare Valley. So on the same day that Neil Armstrong takes man's first steps onto the moon, Bill Taylor takes his first steps on the soil that will eventually become the family estate.

The Taylor family found a promising 178-hectare site by the Wakefield River in the Clare Valley. They were certain the soil – Terra Rossa (red loam over limestone) – would prove conducive to crafting wines of the highest quality. The contrast of warm days and cool nights in the Clare Valley would be equally beneficial – helping the grapes ripen in the day and allowing the vines to rest at night.

Wakefield's goal is to be Australia's top wine company, applying best practice principles in environmental management to enhance sustainable business activities and products. Favoring use of the most innovative techniques available, the winery strives to improve energy efficiency, water conservation and packaging.

Situated in the heart of South Australia's beautiful Clare Valley, Wakefield has become one of Australia's best loved and most trusted wineries. The tale of Wakefield's winemaking goes back a few years – three generations in fact, and all began with Bill Taylor Senior, and his

love of a certain Bordeaux wine.

Originally wine merchants in Sydney, a passion for wine was all part of being a Taylor, and, for the famous French Clarets such as Chateau Mouton Rothschild in Bordeaux's Medoc region. It was this long-held fascination for these wines which inspired the family's foray into wine-making and provides the inspiration and winemaking philosophy behind all Wakefield's wine-making today – to produce premium wines of exceptional and comparable quality in Australia.

The Estate line are the first wines released by the Taylor family. When they established their winery in 1969, they wanted to establish an “old world” style winery in the Clare Valley, hence the name “Estate.” From their earliest vintages, they received enormous critical success and today, the Estate line represents the true “heart & soul” of Wakefield.

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The Clare valley, north of Adelaide, it is one of the cooler winegrowing regions of Australia. Sitting 1,150ft above sea level, the region benefits from maritime breezes originating from the gulf of St Vincent. Cool nights and bright, sunny days support vibrancy, structure and high acidity in the wines. The Clare Valley has some of the world's oldest and varied soils, dating 640 million + years old. There are 11 different soil types but the predominate is Terra Rossa (red loam over limestone).

Fermentation was carried out in the winery's original 'Potter' fermenters, allowing for gentle color and tannin extraction. Some parcels were left on their skins for a further two weeks, to increase tannin structure in the overall wine. Malolactic fermentation in French oak, followed by 12 months ageing in French oak (10% new, rest in 1–4-year-old barrels).

Tasting Notes

Nose:

The wine has an aroma of rich blackcurrant, subtle spice, tomato leaf and a touch of eucalyptus. French oak maturation is also evident with subtle aromas of cedar and dark chocolate.

Palate:

Great intensity. It has distinctive blackcurrant and cassis fruit flavors. Subtle oak characters of cedar cigar box and spice are also evident. The tannins are fine and elegant – a hallmark of the varietal. The palate is well balanced, complex and fulfilling and lingers on the finish.

Pairing:

Cabernet sauvignon is a wine that cries out for food. Thanks to its acidity, tannins and alcohol, if there ever was a variety made better by a feast, it's cabernet. A rich meat dish is a perfect pairing. Think a favorite cut of steak or a slow-cooked beef ragu. Hard cheeses, like an aged gouda or cheddar, also match well to cabernet.

Winery Website: [Contact \(taylorswines.com.au\)](http://taylorswines.com.au)

Clare Valley, South Australia, Australia

