



BUTTERFLY RIDGE

2010 SHIRAZ CABERNET



REGION:

South Australia

VITICULTURE & WINEMAKING:

The grapes for this wine were sourced from the Angove family's own vineyards and premium growers across South Australia. Soils are predominantly red sandy loam over limestone, on gently undulating east west ridges.

Harvest in 2010 was almost perfect; after a long wait some water returned to the Murray Darling system, the life blood of Australia's inland regions, and growers were able to irrigate sensibly, the prolonged drought had taught us a lot. The weather was consistent with sunny days and cool nights, except for a short heat spell in early November which stressed vines whilst flowers were setting. A subsequent smaller than normal yield resulted, which in turn meant more intense flavour. Harvest began early as the flavours and tannins ripened quickly, producing grapes deep in colour and rich in texture.

The parcels were kept separate and crushed into rotary fermenters where they were cooled to 10c. After about 24hrs on skins they were gently pressed and clarified. Inoculation with yeast specially selected to enhance the fruit flavours followed and the juice was cool fermented until almost dry. The wine was then stabilised, blended and clarified before bottling in Angove Family Winemakers quality accredited bottling facility.

WINEMAKERS' NOTES:

The grapes for this wine were picked at night to ensure that they were as cool as possible. Crushed to modern rotary fermenters the grapes were then allowed to macerate for 2 days before inoculation and fermentation. Pressed off skins 7 days later and allowed to go through the second malolactic fermentation. The wine has then had minimal handling prior to filtration for bottling.

TECHNICAL:

Varieties:	70% Shiraz 30% Cabernet Sauvignon
Alcohol:	14.0% alc/vol
Total Acidity:	6.5 gms/l
Residual Sugar:	4 gms/l