



ROLF BINDER

BAROSSA VALLEY



*"A true expression of Barossa Cabernet, not overbearing and delicate in flavour."*

*- Rolf Binder*

**2014**

## **Cabernet Sauvignon**

*Winemaker: Rolf Binder*

**Second generation winemakers, Rolf Binder and Christa Deans are highly regarded for their skill and commitment to producing premium quality Barossa Valley wines.**

### **THE VINEYARDS:**

Fruit is sourced from a single vineyard in the Binder estate vineyard near Light Pass, in the northern sub region of the Barossa Valley. This area of the Valley is known for adding depth and weight to a wine.

### **THE VINTAGE:**

A constant pattern of low yields, yet late harvest across all varieties, particularly red, is the mark of the vintage. Ideal, mild weather from mid February on resulted in fragrant red wines (especially Shiraz and Cabernet Sauvignon) at modest alcohol levels. The Barossa Valley had excellent winter rains that carried the vines through the hot, dry late spring and summer drought until the February two-day heavy rains. On average, yields were down, but the red wines are rich and varietal, with dense colours and a structure suggesting they will be very ageworthy.

### **THE WINEMAKING:**

Grapes were harvested late March and then fermented in open fermenters. Selected Bordeaux-style yeasts were then added. The juice was pumped over twice daily, resulting in maximum flavour, colour and tannin extraction with both the warm ferment and pumping over stabilising tannin structure. The wine was aged for 18 months in 15% new French oak, with the remainder a combination of shaven and three year old French and American oak. This particular oak treatment was chosen to add a texture to the wine and to balance the wonderful natural fruit flavours that the 2014 vintage provided.

ALCOHOL 13.5%    ACIDITY 6.8    PH 3.5

### **THE PROFILE:**

A rich deep purple colour. Enticing aromas of sweet black currants, blackberry, and a hint of chocolate. As the wine opens, aromas of black berry fruits and cassis, with a background hint of sweet oak, fill the nose. The palate is ripe and concentrated with a wall of very fine, drying tannins. The hallmark varietal black berry fruits fill the mouth evenly, with hints of subtle herb notes of clove and tomato leaf, adding interest and complexity. Shows long persistence of flavour.

### **CELLARING:**

A style that is best consumed when fresh and juicy, from now till 2020.

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