



ROLF BINDER

BAROSSA VALLEY



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

- Rolf Binder

2015

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 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:

Things started well for 2015 with above average early winter rains that filled the soils and dams. Spring was drier and warmer than average, meaning the vines got away to a good healthy start. In the second week of January, a nice amount of rain fell, which kept vines healthy and grapes ripening. In fact the ripening conditions were perfect, and February did nothing to stop the ripening or hinder quality, being warm to hot during the day, cool at night and almost completely dry. March was also very dry and average in temperature with most of the vintage harvested before its end. 2015 could well go down as another really great Barossa Valley vintage.

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 2015 vintage provided.

ALCOHOL 14% ACIDITY 6.96 PH 3.57

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 2025.

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