



ROLF BINDER

BAROSSA VALLEY



“A true expression of Barossa Cabernet, quite soft 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:

The 2017 vintage wrapped-up four to six weeks later than the ‘new normal’ of the past decade, the growing season started after a long wet winter and one of the wettest Septembers on record. 2017 promises to deliver an exciting array of wine styles, from “bright, aromatic wines”, through to “vibrant, intense, well-structured” and “dense, concentrated” wines from the Barossa’s many diverse sites.

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 6.83 PH 3.42

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, but could be cellared 5-8 years.

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