



BRAND'S LAIRA®

COONAWARRA

2012 BRAND'S LAIRA ONE SEVEN ONE CABERNET SAUVIGNON

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	The 2012 vintage was heralded as excellent across the Coonawarra. Good winter rains provided a full soil moisture profile giving an optimal early start to the season; no frost and regular but small rainfall maintained the good start. Flowering commenced in October with mild, windy conditions leading to lower fruit set and lower cropping levels as a result. Veraison (berry colouring and softening) commenced in late January. Conditions were very dry and warmer than average, leading to reasonably rapid berry development. Harvest of red varieties commenced at the start of March with excellent varietal fruit flavours, good colour and ripe, supple tannin structures.
COLOUR	Deep ruby red.
AROMA	Brand's Laira One Seven One has a vibrant, complex and perfumed nose displaying classic varietal fruits of cassis, blueberry and blackberry accompanied by subtle French oak notes of spice, cedar and vanilla.
PALATE	A classic Coonawarra Cabernet Sauvignon with pure and intense fruit flavours and an elegant yet powerful palate structure. The palate displays pure dark fruits of cassis and blueberry with hints of sage. The fruit is seamlessly integrated with fine oak flavours of dusty cedar, mocha and vanilla. The combination of brilliant fruit from very established old vines with the elegance of top quality French oak has produced a balanced wine. The finish is very long with fine velvety tannins and lingering fruit notes.
VINIFICATION AND MATURATION	The fruit for this wine was sourced primarily from our 'No.1' Cabernet block (also known as the 'Young Cabernet') planted in 1971 on the Laira vineyard on classic Terra Rossa soil. The remaining parcels were taken from the 'Old Cabernet' (1968) block on the Laira vineyard. The wine components were fermented on skins in five tonne submerged cap stainless steel fermenters for a period of seven days, with pumping over twice a day to ensure optimal extraction of flavour and colour. The wine was then pressed off skins while still slightly sweet and pumped to new fine grained French oak Barrique and Hogshead barrels to complete primary and malolactic fermentation. On completion of fermentation, the wine was racked off lees for clarification and siphoned back into the same barrels for maturation. During the first six months of barrel maturation the wine was racked 'barrel to barrel' by hand twice in order to achieve the required wine clarity and assist in wine development. Total maturation time in oak was 21 months. At completion of maturation, individual barrels were assessed before being selected for inclusion in the 171 Cabernet Sauvignon blend.
PEAK DRINKING	This wine is drinking very well now but has been made with ageing in mind. When cellared correctly it will be at peak drinking from 2018 to 2022 and will have the potential to exceed 20+ years.
WINE ANALYSIS	Alcohol: 14% pH: 3.41 Acidity: 7.0g/L

Peter Weinberg

Senior Winemaker

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