



BRAND'S LAIRA® COONAWARRA

2013 BRAND'S LAIRA BLOCKERS CABERNET SAUVIGNON

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Vintage 2013 had a good start with warm weather providing ideal conditions for flowering, resulting in excellent fruit set. The weather throughout summer continued warm and dry and these conditions sped up vine growth and berry development. The warm days and cool nights provided superior ripening conditions leading to wines with excellent varietal characters. Great results were delivered with reds exhibiting excellent fruit concentration, high colour density and a firm but fine tannin profile.
COLOUR	Deep crimson red.
AROMA	The nose is complex and vibrant, displaying varietal cassis, blackberry and mulberry fruits with a hint of black olive. Oak maturation contributes subtle spice and vanilla notes to complement the fruit.
PALATE	A classic cooler climate style with a powerful yet elegant structure, displaying pure dark berry fruits of blackberry and cassis, complemented by dusty cedar oak. The wine has a long finish with a fine grain tannin structure and lingering fruit flavours.
VINIFICATION AND MATURATION	Component wines for the 2013 Blockers Cabernet Sauvignon were fermented on skins for 7 days on average in headed down stainless steel fermenters and rotary fermenters. Pumping over and rolling twice a day ensured optimum extraction of colour and flavour. The wine was then pressed off skins while still slightly sweet (around 1.0 baumé) and pumped to new and used French and American oak barrels to complete primary and malolactic fermentation (MLF). 15% of the blend underwent extended maceration on skins in the fermenters for a period of 5 weeks prior to being transferred to oak for maturation. On completion of primary and malolactic fermentation the wines were racked off lees, the barrels cleaned and the wine then transferred back for a further 17 months barrel maturation, with one more racking during this period to aid in wine development. The barrels that this wine was fermented and matured in comprised of a mixture of fine grained French and American oak 500L puncheons, 300L hogsheads and 225L Barriques with 35% of the volume being new oak (85% of the new oak being French) and the balance second and third use barrels.
PEAK DRINKING	This wine is drinking well now and with careful cellaring will continue to develop for the next 10 years.
WINE ANALYSIS	Alcohol: 14.5% pH: 3.47 Acidity: 6.6g/L

Peter Weinberg

Senior Winemaker

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