



2016 A66 Coonawarra Cabernet Sauvignon/Shiraz – Vinification and Tasting notes

Clytha Vineyard -2016 A66 Cabernet Sauvignon/Shiraz was sourced from our Coonawarra Riddoch Hwy 'Clytha' Block 3 Cabernet vineyard, planted 1994 and Old Shiraz planted in 1970. Decades of careful tending to the vines by our family sees the vines producing outstanding quality Coonawarra Cabernet Sauvignon and Shiraz in every vintage.



Tasting Notes - 2016 A66 Cabernet Sauvignon/Shiraz displays spice and zing on the nose from the oak and shiraz, followed by lovely bottle aged characters of earthiness and briar. Fresh primary fruit characters of ripe cassis and mulberry meld into subtle mocha and traces of charry oak. The combination of sweeter Shiraz and super fine Cab Sauv tannins give great mouthfeel and lead to a satisfying lengthy aromatic finish.

Vinification -A66 Coonawarra Cabernet Sauvignon was hand-picked at optimum berry ripeness and flavour then transported immediately a very short way to the neighbouring Glenroy Community Winemakers winery in the historic Glenroy shearing shed. The grapes were crushed and destemmed into a small (1t) static fermenter and allowed to commence fermentation with solely the indigenous wild yeasts. Hand plunging three times per day to both break up and keep the cap moist enables all the intense flavours and colours in the skins and ripe and soft tannins from the seeds to be expressed in the finished wine.

After several days the wine was pressed off skins and transferred to 50% new French oak 300L Boutes hogsheads for maturation. Over time, the oak integrates fully with the wine, softening and adding subtle textural complexity to both the bouquet and palate.

Tim and Sarah Kidman- owners and vigneron

Wood Block Wines - PO Box 318 Coonawarra South Australia 5263
Australia

Ph +61 417 878933 e: tim@woodblockwines.com.au www.a66.wine

📷 [Facebook](#) 📷 [Twitter](#)