

# Trevelen Farm

## 'The Tunney'

### Cabernet Sauvignon

#### 2014

#### Vintage Description:

A moderate summer with autumn somewhat earlier than usual. Very little summer rain but the previous winter had been quite wet, whilst spring was dry. There was very good runoff for irrigation, which we use to finish our vineyards crops. A dry summer with good vine growth. A subsequent lack of sub-soil moisture led to a slightly quicker ripening pattern. This vintage and all other varieties matured in rapid succession after the early start. The adequate amount of water enabled a very healthy canopy. However once ripening was well underway, the water was turned off. Ripening was controlled and the vintage is very promising across both red and whites. Expect quite bold, substantial reds.

#### Viticulture & Winemaking Information:

The 2014 Vintage was the eleventh made for us by our winemaker, James Kellie, (formerly of Howard Park, Denmark). The Trevelen Farm practice is to pick grapes at optimum ripeness. Therefore, great care is taken at vintage time to ensure the pH levels are satisfactory, (and rising), with taste testing and frequent Be testing. We never wait specifically for high Be readings prior to picking, thus ensuring the finished product always shows freshness and vitality (due to the appropriate level of acid present in the fruit). Matured in 100% French Oak Barriques for 21 months.

Fruit Source: Trevelen Farm Estate, in the Great Southern Wine Region of Western Australia.

Wine Specifications: pH: 3.3 TA: 6.5 g/L

Alcohol: 14.5%

Residual Sugar: 0.90 g/L

Colour: Deep, rich red.

Nose: Lifted and spicy.

Palate: Full bodied of red berries, aniseed, liquorice and ripe redcurrant fruit. The wine finishes very dry with fine long tannins and the influence of tight grained premium French Oak Barriques.

Cellaring potential: Will age well until 2024 and beyond, as do many of our Trevelen Farm Tunney Cabernet Sauvignon. We recommend decanting prior to serving.

#### Awards (So far):

Bottled 2016 December

