

PROTERO



PROTERO WINES

2007 GUMERACHA CABERNET SAUVIGNON

The 2007 Protero Cabernet was sourced from the Gumeracha vineyard, Adelaide Hills. Roughly 3 acres were planted in 2000 on loamy topsoil, over light clay grading to sandy clay, overlying weathering rock to bedrock. The western facing slope allows these vines to produce rich yet aromatic and elegant style of Cabernet Sauvignon. In 2005, organic viticulture commenced resulting in organic certification for viticulture practices as of the 2010 vintage (www.nasaa.com.au). Low yields coupled with hand pruning, picking and minimal irrigation ensure concentrated quality fruit.

Tasting Notes:

An elegant and perfumed style of Adelaide Hills cool climate Cabernet Sauvignon. Rich dark fruits and uniquely scented dried herbal aromatics shape this deeply Varietal and concentrated wine. A notable silk textured palate rich in black berries and cherries finishing with fine grained tannin.

Winemaking:

The 2007 Cabernet Sauvignon was picked at peak flavour and ripeness. After crushing and de-stemming, the wine followed a mild fermentation in open topped stainless steel tanks using inoculated yeast. The must cap was broken using automatic plungers integral to tannin and colour extraction. Upon completion of fermentation, the Cabernet Sauvignon spent a short period on its own skins before maturation and a second ferment in 100% French oak barriques. Aged between 16 and 18 months in a mix of older French oak, allows the wine to keep integrity of varietal expression, fruit profile with subtle oak complexity. No fining or filtration is performed.

Region: Adelaide Hills

Country: Australia

Varietal: 100 %
Cabernet Sauvignon

Packaging: 12 x 750ml Bottles

The 2007 New Release Cabernet Sauvignon has recently won these awards:

Gold Medal - 2010 Winewise
Small Vigneron Awards

Silver Medal - 2010 Boutique Wine
Awards