

Jamiesons Run
COONAWARRA



CABERNET SAUVIGNON 2002

The original Jamiesons Run was a remote outback sheep station owned by the Jamieson Brothers in the mid 1800's. Our winery, based in the heart of the famous Coonawarra region was named Jamiesons Run as a tribute to our pioneering past. Since the early 1950's we have been crafting wine from Coonawarra fruit and have always been at the forefront of vineyard development and fine winemaking.

The 2002 Cabernet Sauvignon is rich garnet red in the glass. Aromas of dark berry fruit and sweet cedary oak are present on the nose. Rich mouth filling blackberry, blackcurrant and mulberry fruit flavours are given further complexity by a hint of oak. This medium bodied wine is elegant with great depth of flavour and a long finish.

VITICULTURE

The Coonawarra region is famous for outcrops of red soil that sit above a hard layer of limestone. Fruit for this wine has been sourced entirely from the Coonawarra. The fruit was harvested from 5-30 year old vines with very low yields. The single wire trellising and cooler conditions ensured the fruit maintained good varietal character and exceptional depth of flavour.

VINIFICATION

Following crushing, the fruit was vinified in rotary fermenters and static fermenters. Gentle controlled mixing and twice daily pump overs developed fruit flavours and the wine was racked and filtered before bottling. The wine matured in American and French oak for 18 months prior to blending.

CELLARING

3 to 5 years

SUGGESTED FOOD

This easy drinking red is great with a barbeque, sizzling Chinese beef or a warming casserole.

TECHNICAL ANALYSIS

Bottling Date: November 2003

pH: 3.51

Acidity: 6.4 g/L

Alcohol: 14%

Harvest Date: March-April 2002



DEPENDABLE CHARACTER