



Jamiesons Run
COONAWARRA

COUNTRY SELECTION COONAWARRA CABERNET SAUVIGNON 2003

Australians have always had a special relationship with the land. Inspired by the diversity, richness and beauty of the Australian countryside, Jamiesons Run has created a range of premium Coonawarra wines, the 'Country Selection'

The 2003 Jamiesons Run Country Selection Cabernet Sauvignon is deep, dark garnet red with purple hues. Subtle coconut, vanilla and sweet cedar oak overlay lifted aromas of raspberry, blackcurrant and black cherry. These aromas are reflected in the fine, even palate with sweet spice and dark chocolate flavours adding further complexity. The wine has excellent mid-palate fruit, generous depth of flavour, a refined soft texture and a long finish. This Coonawarra Cabernet Sauvignon is rich, elegant, and perfectly balanced.

VITICULTURE

The fruit for this wine was harvested from mature low-yielding vines from our most northerly Coonawarra vineyards and grower vineyards east of Penola. The vines produced small compact bunches of small berries with excellent colour and regional varietal flavours. The warm conditions early in the ripening season were followed by cooler overcast conditions and light rain from February through to March. This slowed down the ripening of the fruit until mid-April when warm, sunny conditions ensured the fruit developed ripe berry flavours, moderate acid and fine, ripe tannins.

VINIFICATION

The individual parcels of Cabernet Sauvignon were harvested and fermented separately in small rotary fermenters. The gentle ferment lasted for 6-8 days during which time the juice was aeratively pumped over the skins to assist fermentation. The wine was then pressed off the skins and racked into new and seasoned American and French oak to complete malolactic fermentation. The wine was then racked twice and returned to oak for 19 months maturation. Following maturation each barrel group of different oak type and age was assembled then tasted and assessed, before blending and bottling.

CELLARING

Enjoy over the next 5 to 7 years.

SUGGESTED FOOD

Enjoy with roasted lamb or duck dishes.

TECHNICAL ANALYSIS

Harvest Date: March-April 2003

pH: 3.51

Acidity: 6.4 g/L

Alcohol: 14%

Residual Sugar: 2.2g/L

Bottling Date: May 2005

