

Jamiesons Run



Jamiesons Run O'Dea's Block 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 Jamiesons Run O'Dea's Block is dark garnet red with deep purple-black hues. This Cabernet is intensely perfumed with mulberry, blackberry, black cherry and subtle sweet oak characters. These classic vineyard and varietal characters continue on the palate supported by regional earthy tones, opulent berry fruit flavours, fine dusty tannins and a firm, elegant structure.

Viticulture

This wine is sourced exclusively from grapes grown in the "Terra Rossa" soil of the O'Dea's vineyard, located in the heart of the Coonawarra region. O'Dea's vineyard is one of the largest single vineyards in Coonawarra, originally purchased in 1966 from Martin O'Dea, a local sheep farmer. The 16-34 year old vines in this vineyard have consistently produced fruit of exceptional quality and varietal character, which led to the release of this single vineyard wine.

The 2002 vintage in the Coonawarra was exceptional. Low set during flowering ensured low yields of small bunches, and the coolest January on record allowed the concentrated fruit to slowly develop rich colour intense varietal character, moderate tannins and a firm structure.

Winemaking

The 2002 O'Dea's Block was gently fermented in small rotary fermenters for 6-8 days with occasional aerative pump-overs. The juice was pressed off the skins, then racked into new and seasoned French and American Oak barrels to complete malolactic fermentation. After this was complete the wine was racked twice and put back into the same barrels for 18 months maturation before blending and bottling.

Cellaring

Will reward 8 to 10 years of careful cellaring.

Suggested food

Roasted lamb shanks with fresh mint sauce and caramelised root vegetables.

Technical Analysis

Harvest Date: March – April 2002

pH: 3.73

Total Acidity: 6.7 g/L

Alcohol: 14%

Residual Sugar: 1.8 g/L

Bottling Date: February 2004



DEPENDABLE CHARACTER