

PREECE

WINE OF MITCHELTON

Masterful Blending

PREECE Cabernet Sauvignon 2017 **Great Western, Victoria**

The Preece Wines collection pay homage to the legacy of Mitchelton's founding winemaker Colin Preece, also known as one of Australia's masterful blenders. Embracing the fastidious approach and innovative flair that Colin Preece extolled throughout his highly decorated career, the Mitchelton winemakers' creatively explore Victoria's rich and diverse viticultural landscape and some of the best patchwork of exciting sub regions in search of highly expressive sites and the finest quality. Handcrafting a collection of fruit-forward varieties, the contemporary Preece wines herald an exciting new era of wine and viticultural exploration from this iconic Victorian winery.

Tasting Notes

Colour Dark red core with deep purple hues.

Nose Rich and ripe blackberry and plum aromas are supported by cedar oak notes and subtle bay leaf spice.

Palate Underpinning the medium bodied palate is bright and youthful blackberry fruit and traces of mulberry and spicy oak. Fine grained oak and fruit tannins provide structure and supports the wine while a supple mid-palate leads seamlessly to a persistent finish.

Vineyard Located southwest of Great Western and north of Moyston, in the granite dotted hills, is the Hyde Park vineyard, a vineyard set on a large siltstone hill, which looks like shale or slate, and erupts out of the red ferrous earth. The grapes are taken from the top of the hill, where the red earth is higher in clay and stone and retains more moisture, and largely avoids the need for irrigation in all but the hottest periods.

Vintage Conditions Moderate temperatures and an almost metronomic rainfall pattern were the key markers of the 2017 growing season. Following the small crops of the preceding season, vines flourished and set above average yields with strong and healthy canopies a feature. The combination of lower temperatures and above average yields extended the season and provided a slow and gradual accumulation of sugars and flavour.

Winemaking After crushing and destemming, selected parcels of fruit are allocated to traditional style fermenters. Fermentation proceeds over the ensuing 22 days before draining and pressing to tight grained French oak barrels for maturation over a 10 month period. Each barrel is rigorously assessed for inclusion in the final blend.

Wine Analysis

Alcohol 13.9%

Residual Sugar 0.29 gm/L

pH 3.31

Acidity 6.54 gm/L

Allergens Produced with eggs

