



Koomilya

2015

CABERNET SAUVIGNON - SHIRAZ

McLaren Vale - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 80% Cabernet Sauvignon - 20% Shiraz

Vineyard: Koomilya Vineyard - CP Block (Cabernet Sauvignon) - GT Block (Shiraz)

Vine Age: 70-years-old (Cabernet Sauvignon) - 40-years-old (Shiraz)

Soil Type: Ironstone ridden gravel

Viticulture: Practicing Organic - Regenerative

Fermentation: Native – stainless steel (100% destemmed)

Skin Contact: 14 days

Aging: 10 months in seasoned 25hL French vats

pH: 3.56

Total Acidity: 6 g/L

Total SO2: 45 ppm

Total Production: 250 cases

Reviews

Halliday Wine Companion | 95 points

James Suckling | 95 points

The Wine Front | 96 points

About

Steve has a deep love for the classic old Australian wines of the 1960s. It was in this hey-day that Steve says that Australian wines looked more like the vineyard than the hand of the winemaker. It's with this idea in mind that Steve has brought this classic Aussie blend to bottle. This is predominantly Cabernet from 70-year-old vines planted on Koomilya's 'CP Block' with 20% Shiraz from some of the 'younger' vines (though still planted in the 1970s) of the 'GT block.'

The fruit was hand picked in late February and was cold soaked for one night. The following day the grapes were destemmed and naturally fermented in open top fermenters, which is key to producing the structure of this wine with great complexity. The fruit spent 14 days on skins before being pressed back to tank where it completed alcoholic and malolactic fermentation. After 28 days the wine was racked to 25hL seasoned French oak vats and sulfured. The wine spent 10 months in wood before being bottled without fining or filtration and only a small hit of sulfur.

Tasting Note

There's been a revival of interest in the classic Australian "claret" style of cabernet shiraz blends, and this is an excellent example: it's a bright, tangy, elegant wine with attractive aromas of currants and dried herbs, and fine powdery tannins. Like all the Koomilya reds, it will reward extended cellaring.