



Sister's Run

2021

'OLD TESTAMENT'

Cabernet Sauvignon | Coonawarra - Australia



VEGAN

Stats

Grapes: 100% Cabernet Sauvignon
Vineyard: Old Testament Vineyard
Vine Age: 27-years-old
Soil Type: Terra Rossa (red clay intermixed with lime deposits over a hard limestone bedrock)
Viticulture: Conventional & Sustainable
Fermentation: Partial native and house cultured strain in tank
Skin Contact: 18 days
Aging: 12 months in French barrique (15% new)
Alcohol: 14.5%
pH: 3.48
Total Acidity: 6.4 g/L
Total SO2: 60 ppm
Total Production: 8,139 cases
UPC: 9342160000232

About

Sister's Run is all about having fun and ideally with your shoes off and relaxing. The brand is the vision of Dandelion Vineyard's winemaker Elena Brooks and her talented female winemaking team. She was rushing out the door mid-vintage 2002 to accept a coveted award in the Barossa and she had a work boot on one foot and a stiletto on another, her crew cried out 'Run, Sister Run!' The brand is focused on single-vineyard, close family friends' vineyards and expressing that fruit in the purest manner. The 'Old Testament' vineyard is owned and farmed by David Wittwer and was planted in the early 1990s in the heart of famed Coonawarra. It is farmed without any synthetic pesticides or herbicides and is a tremendous expression of what Coonawarra Cabernet is all about.

The grapes were handpicked and brought to the winery in small picking bins. There the bunches were carefully sorted and destemmed and the tanks were split between fermentations with ambient yeasts and local cultured house yeasts. Fermentation lasted about 12 days and the wine spent another six days post-ferment on the skins. It was basket-pressed to French barriques for aging. During the spring the wine underwent natural malolactic fermentation and a small sulfuring. After a total of 12 months the wine was racked to tank and bottled with a light filtration and small addition of sulfur.

Tasting Note

On the nose, there are traces of bright blackberry, cinnamon, cooked beetroot, and violets. A fresh line of lasting acidity provides tension and balance to the typically demonstrative Cabernet tannins. Ripe yet taut.