

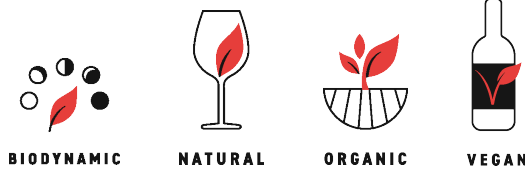


Joshua Cooper

2020

'SHAY'S FLAT'

Cabernet Sauvignon | *Western Victoria - Australia*



BIODYNAMIC

NATURAL

ORGANIC

VEGAN

Stats

Grapes: 100% Cabernet Sauvignon

Vineyard: Landsborough Valley

Vine Age: 21-years-old

Soil Type: Shale, sandstone, quartz, and clay

Viticulture: Certified biodynamic

Fermentation: Native - stainless steel fermenters (100% whole cluster)

Skin Contact: 50 days

Aging: 12 months in Stockinger 300l

Hog's Heads (30% new) then 4 months in stainless steel

Alcohol: 14.5%

pH: 3.9

Total Acidity: 5.7 g/L

Total SO₂: 50 ppm

Total Production: 150 cases

About

Josh has a distinct soft spot for the Cabernet wines produced in the 70's and 80's by the pioneering wineries of Central and Western Victoria, many of which seem ageless even now. The Shay's Flat Vineyard is situated on an elevated and picturesque ridge in the heart of the Pyrenees. It's a distinctively Australian setting with the vineyard surrounded by wheat paddocks, native bushland and scrub. The 20+ year old vines are rooted deep into mineral rich shale, quartz and mudstone soils, growing powerful, yet detailed fruit.

Once hand harvested the fruit was entirely destemmed, then partially foot crushed before transferred to open fermenters where it remained for three weeks. The must was allowed to soak until natural fermentation commenced and was then extracted with a combination pumping over, delestage and pigage before basket pressing. Elevage took place in a combination of new Stockinger 300l (30%) and seasoned thin staved Bordeaux coopered barriques for 12 months, before four months in stainless steel after assemblage. The only addition to the wine is a small dose of sulfur.

Tasting Notes

Deep, dark purple. Reticent on opening, aeration shows intense sour cherry and cassis, mulberry, lavender and black olive with a sweet mint top note and alluring graphite complexity. A compact and palate opens with time to reveal deep dark berry and cherry fruit, before a rumble of fine layered tannin and cleansing acidity with a persistent trail of graphite, dark cocoa and Dutch licorice.