

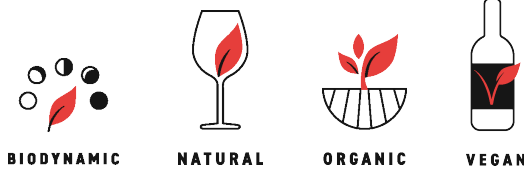


Joshua Cooper

2021

'SHAY'S FLAT'

Cabernet Sauvignon | *Pyrenees - Australia*



BIODYNAMIC

NATURAL

ORGANIC

VEGAN

Stats

Grapes: 100% Cabernet Sauvignon

Vineyard: Shay's Flat Vineyard -
Landsborough Valley

Vine Age: 22-years-old

Soil Type: Shale, sandstone, quartz,
and clay

Viticulture: Certified biodynamic

Fermentation: Native – stainless-
steel fermenters (whole-cluster with
some foot crushing)

Skin Contact: 3 weeks

Aging: 12 months in Stockinger 300L
hogshead (30% new) then 4 months
in stainless-steel

Alcohol: 13%

pH: 3.8

Total Acidity: 5.5 g/L

Total SO₂: 60 ppm

Total Production: 333 cases

Reviews

The Wine Front | 95 points

Wine Advocate | 95 points

Halliday Wine Companion | 95 points

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. Of Josh's three Cab sites it is generally the second to ripen.

Once hand harvested the fruit was kept intact and 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 of pumping over, delestage and pigeage before a gentle basket pressing. Elevage took place in a combination of new Stockinger 300L (30% new) and seasoned thin staved Bordeaux coopered barriques for 12 months, before an additional four months in stainless-steel after assemblage. It was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

A compact 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. Aerate for best results.