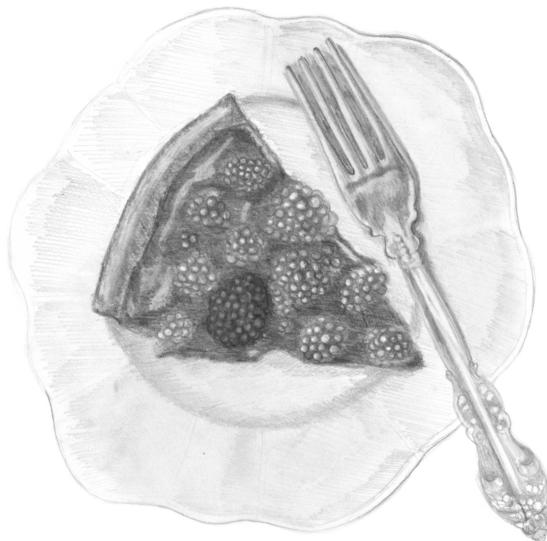




BLACKBERRY PATCH

CABERNET | FLEURIEU | 2019



As we head to the vineyards with our shiny new buckets to put the juicy berries in, we dream of the perfect blackberry pie that will be made from the fruit that we pick. Wafts of fresh baked pastry; macerated blackberry flavours and the texture of clotted cream... now that's our Blackberry Patch!

Exuberant cassis, dark plum and obviously blackberry fruits aligning with enveloping, refined-yet-generous cigar box tannins.

The fruit for Blackberry Patch comes from one block in the heart of the Langhorne Creek and another in the Blewitt Springs sub-region of the McLaren Vale. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malolactic fermentation before being pressed off. It is then transferred to new & well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is regal and eminently satisfying to allow for regular indulgence.

Opaque inky black/purple colour with a deep regal purple hue. Inviting aromas of cassis, dark cherries and liquorice with undertones of cedar, dark chocolate & clotted cream. A perfect Cabernet entry, direct, full, fine and precise Cabernet berry fruits. No hollow Cabernet "doughnut hole"... just velvety, mouth-filling fruit, especially blackberries, blackcurrants and cedar. Juicy fresh berry tart-sweetness, tempered with some chewy but typical Cabernet tannin. Enticing cigar box and plush fruit flavour after palate trademark tannin. Intense and complex but with the depth of dark berry flavours.

This wine hangs about after you have tasted it for so long it seems almost self-defeating, although the tannins call for another sip whilst it's still in the mouth. Precise 'line and length' that lingers on and on with ripe blackcurrants and cherries, liquorice and spicy cedar finish.

An Exuberant Cassis, dark plum and obviously Blackberry fruits aligning with enveloping, refined-yet-generous Cigar Box tannins.

"I would give you my soul in a blackberry pie; and a knife to cut it with"

Dorothy Dunnett

Vital Statistics

Varietal Blend: 95% Cabernet, 5% Tempranillo.

GI: Fleurieu

Alcohol by Volume: 14%

TA: 5.9 g/L

pH: 3.55

Glucose/Fructose: 0.4 g/L

750mL: 933039 1000 046

Dozen: 1933039 1000 043

Ingredients

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- Yeast nutrients.
- French and American oak barrels (new and seasoned). At the time of bottling, this wine contained:

- 80 ppm Total SO₂

- 23 ppm Free SO₂



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