

BLACK ANGUS

BLACK ANGUS CABERNET SAUVIGNON – SINGLE VINEYARD

Vintage	2024
Harvest Date	14th March 2024
Producer	Aberdeen Wine Company
Grower	John Davies
Viticulturist	Colin Neate
Winemaker	Hamish MacGowan
Vineyard	Colbinabbin Estate
Variety	Cabernet Sauvignon 100%
Region	Heathcote 100%



WINEMAKING

The Heathcote 2024 vintage started with a wet winter. The vineyards enjoying much higher rainfall than the previous two years which helped set up a great start to a season. Conditions for much of the remaining season were dry and warm with a couple of very hot days pushing the fruit through to full ripeness. The final few weeks experienced mild conditions and cool nights leading into a mid-March start to harvest that produced slightly higher than average yields.

Planted on the prized ancient red Cambrian soils of Heathcote (said to be among the oldest soil in the world - over 500 million years). Viticultural practices employed at Colbinabbin Estate tend to produce very low vineyard yields. The 2024 season was no exception coming in at under 2 tonnes to the acre.

Upon arrival at the winery the grapes were destemmed, crushed and fermented on skins in temperature controlled stainless steel fermenters followed by a cold soak for an extended period of 18 days. A traditional “rack & return” regime was employed twice a day before being pressed and transferred into French Oak barrels (21% new oak) to complete malolactic fermentation. A combination of medium toast tight grained Demptos & Ermitage (Bordeaux) barriques (225 L) were selected for a maturation period of 12 months.

TASTING NOTES

Dark red with crimson hues, lifted cassis, blackcurrant leaf and cedar. Ripe black fruits accompanied by a refreshing bright palate with classic Heathcote eucalypt-mint characters. Bold generous mid-palate displaying fruit intensity and ripe textured tannins. Exceptional concentration and purity of varietal expression combined with structure and elegance. This is a wine that can be enjoyed in its youth, but will also equally reward those with the patience to cellar for a further 6 – 10 years.

Alcohol: 14.7% pH: 3.56 TA: 6.61 g/L RS: 0.48 g/L

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