

CABERNET SAUVIGNON – TIMO MAYER

Victoria



APPELLATION: Yarra Valley

BLEND: Cabernet Sauvignon

WINEMAKER: Timo Mayer

VINEYARD: _____

Grapes are sourced from Yering, around an hour north-east inland from Melbourne. Slightly warmer than other regions of the Yarra Valley, with rainfall in the winter and spring, and relatively cool, dry and humid summers. There is limited maritime influence. Grapes are grown on a North facing slope of the valley floor.

VITICULTURE: _____

Conventional farming.

WINEMAKING: _____

100% whole bunches undergo a natural yeast fermentation. The wine is then left on lees for a year, with just one handling into the blending tank before bottling. A small amount of Sulphur is added at this point. Wines are bottled without fining or filtration.

WEBSITE: <http://www.timomayer.com.au/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Spicy and stalky, it has the customary black and red berry notes of Cabernet with a perfumed freshness and medium body. Fine-grained tannins are tempered by the influence of some carbonic maceration in the ferment.