

MAWSON'S

Mawson's Wrattontully Cabernet Sauvignon 2008

One of Australia's finest explorers, Sir Douglas Mawson inspired the world with his courage and heroic feats. Yalumba was proud to be a sponsor of Mawson's pioneering Antarctic expeditions in 1911-14.

In honour of the winery's historic association with this great Australian hero, Yalumba has released Mawson's, a rich and complex wine displaying generous ripe berry flavours complemented by spicy French oak.



WINEMAKING / VITICULTURE

Wrattontully is situated about 300 km southeast of Adelaide and about 30 km north of Coonawarra. The climate is a balance between those of the viticultural regions of Coonawarra and Padthaway as the average summer temperature is one degree warmer than the former and one degree cooler than the latter. Our vineyards are sited on gentle slopes with rows running predominantly east-west. The soils of the vineyards are well drained, being in the main the classic terra rossa of red brown earths over limestone, the lodestone of red winemaking.

Our aim in the vineyard is to produce sustainable balanced crops of intensely flavoured grapes by setting moderate levels and encouraging canopy growth. The wines are made in static and rotary fermenters encouraging good colour and fruit expression without producing aggressive or hard wines. The majority of the wine was matured in older American and French hogsheads and barriques before final blending and bottling.

Mawson's Wrattontully Cabernet Sauvignon 2008 is deep crimson red in colour and offers a bouquet of dark pastille and cherry pits with savoury oak adding complexity. The palate is bright and fresh with raspberry and Satsuma plum fruits supported by silky tannins and a lengthy refreshing finish.

Food Suggestions: A great counterpoint to any gourmet pizza.

Suitable for vegans

VINTAGE CONDITIONS

After the frosts that devastated the 2007 vintage, our vineyards recovered brilliantly. Conditions throughout the growing season were warmer than average so shoot growth, flowering and fruit set occurred in ideal conditions. November rains freshened the vineyards, and a cooler than average February enabled good canopy retention. Vintage was early and much of the fruit was harvested before the March heatwave, and judicious vineyard management gave high quality Cabernet Sauvignon from the vineyards selected for Mawson's.

VINTAGE INFORMATION

Vintage	2008
Region	Wrattontully
Winemaker	Peter Gambetta
Harvested	March 2008
Alc/Vol	13%
Total Acid	6.3 g/L
pH	3.45
Cellaring	Drink now to 8 years

