



CASELLA LIMITED RELEASE 2010 CABERNET SAUVIGNON

IN AUSTRALIA WE DARE TO DREAM. THE CASELLA FAMILY CAME TO THIS VAST LAND IN SEARCH OF NEW OPPORTUNITY AND NOW WE CELEBRATE THAT SPIRIT OF FRESH THINKING IN OUR RANGE OF FINE WINES.

Casella Limited Release 2010 Cabernet Sauvignon showcases the ripe varietal characteristics of this most noble red variety, combined with the blending of some of its finest wine growing regions in South Australia.

REGION | South Australia.

MATURATION | 18 months in a well-integrated combination of American and French oak barrels.

STYLE | This beautifully crafted premium Cabernet Sauvignon is a reflection of why Australian reds have become well acclaimed on an International level. The ripe fruit aromas, partnered with the infusion of high quality oak that intensifies the full flavoured palate, allows this full bodied wine to show off its elegant, well balanced structure.

2010 VINTAGE CONDITIONS | The 2010 growing season began especially well, with plenty of rainfall and cool conditions across most regions. All of this encouraged early vine growth, and despite a very significant heatwave experienced across much of the south Australian region in November, flowering was generally quite successful. Rainfall in the latter half of November helped ease any resulting moisture stress. The 2010 season then continued warm, and remained dry. This set of conditions, with a slightly earlier budburst than usual, resulted in an early start to harvest. The red variety that was most successful across the board was Cabernet Sauvignon.

During Vintage: The 2010 vintage began in January, slightly earlier, and proceeded exceptionally well with mild and dry ripening conditions and cool nights. Healthy vines, many bearing below-average crops, meant that while the start was only slightly early, the remaining grapes ripened very quickly.

Yields and quality: Quality was excellent, particularly for Cabernet Sauvignon, The red standout was Cabernet Sauvignon with intense, uniform flavours due to ideal fruit-to-canopy balance shown in the brilliance of the final product and beautiful quality of the Casella Limited Release Cabernet Sauvignon.

WINEMAKER TASTING NOTES

Colour: Dark red with brick red hues.

Bouquet: The wine displays primary varietal aromas of pristine cassis, ripe berry fruits, tomato leaf, sandalwood and capsicum complemented by the perfectly weighted integration of American and French oak exhibiting soft leather and cigar box aromas.

Palate: The palate is beautifully poised with an even balance of primary fruitcake flavours on the foundation of secondary cigar box, chocolate flavours giving this wine soft tannin notes portraying the finish of a classic well-structured Cabernet that will enable cellaring for many years to come.

OPTIMAL DRINKING PERIOD | 2015 and for the next 5 to 10 years

REGIONAL ALLOCATION | For Cabernet Sauvignon, South Australia has been internationally recognised for producing top quality red. It is a region that expresses the perfect climate and growing conditions with the soils and climate allowing for the production of these beautifully brought together wines.

WINE ANALYSIS | ALC: 14.50% v/v | pH: 3.51 | TA: 6.83 g/L

