



McLaren Vale Cabernet Sauvignon 2008

Ingoldby has been associated with the McLaren Vale wine region for more than 100 years. However, it was not until 1973 that Jim Ingoldby adorned McLaren Vale wines with the family name.

For the 2008 Cabernet Sauvignon, individual vineyard parcels were fermented separately in various fermenters. The parcels were pressed off skins once the fermentation was completed and were selected for oak maturation. Seasoned American and French oak barrels were selected to build complexity into the wine without overwhelming the lifted fruit characters sought after in Ingoldby wines. Prior to blending, each of the components was reassessed to ensure the right balance of lifted fruit and complexity are evident in the final blend.

Winemaker Comments Kelly Healey

Vineyard Region

McLaren Vale, South Australia.

Vintage Conditions

Dry conditions continued in the 2007 / 08 growing period, with cool and dry weather following through the start of summer. This provided excellent ripening conditions - slow and steady - conducive to excellent flavour development. A heatwave at the start of March saw vineyards struggle, with berry shrivel causing some concern. However, fruit picked before the heat arrived at the winery in excellent condition.

Technical Analysis

Harvest Date February - March 2008.

pH 3.65

Acidity 7.04g/L

Alcohol 14.0%

Residual Sugar 0.49g/L

Bottling Date February 2009

Peak Drinking Can be enjoyed now but will reward careful cellaring for five years.

Grape Variety

Cabernet Sauvignon

Maturation

Parcels of this wine were matured with seasoned American and French oak barrels while an unoaked portion was retained to keep the wine's vibrant fruit focus.

Colour

Deep red with purple hues.

Nose

The nose shows aromas of dried plums and black cherries on the nose, with subtle integrated oak.

Palate

A full bodied red wine with a palate that offers blackcurrants, liquorice all-sorts and spices. The finish has lovely length with savoury tannins.