



Cinsaut (Blue Imperial) 2010

Cinsaut has been planted at our vineyards since 1920, and in the early years was used for tawny production. It was not until 1962 that the first dry red table wine was made and due to its increasing appeal has been produced from that time on.

Cinsaut is grown extensively in the vineyards of the Rhone valley in France and produces a medium bodied wine with soft fruity flavours, and light tannins. Cinsaut grown at Rutherglen displays similar varietal characteristics.

VINTAGE CONDITIONS

Ideal rainfall spread throughout winter, spring and summer maintaining the vine in very good health and combined with slightly below average temperatures providing a long ripening period to produce fruit of optimum ripeness and excellent varietal fruit characters.

HARVEST DATE

13 - 20 April, 2010

VINIFICATION AND MATURATION

The grapes were hand harvested at 14° baumé and crushed into open fermenters where they were subsequently headed down to submerge the cap (skins) into the fermenting juice to extract the desired colour and tannins.

After fermenting on skins for 7 days the wine was then pressed using our basket press.

The wine was then matured in French oak hogsheads ranging from new to 5 year old for 12 months.

ANALYSIS

Alcohol: 13.9% alc/vol

Total Acid: 6.0g/L

pH: 3.50

BOTTLING DATE

29 November, 2011

COLOUR

Medium depth crimson red

BOUQUET

Berry fruit flavours generous and soft with good palate length showing good acid and fruit balance.

ASSESSMENT

A medium bodied style typical of this variety, with freshness and fruity soft style suitable for current drinking or will reward cellaring for a few more years.





ACCOLADES & AWARDS

AWARD	YEAR	SHOW	CLASS
Silver	2013	Fed Square Wine Showcase – Melbourne	11
Bronze	2013	Cowra Wine Show	83
Bronze	2012	Australian Alternative Varieties Wine Show	

