

# Comprehensive guide to 50 years of Redman Cabernet Sauvignon



# Contents

The Redman Winemaking Philosophy	3
The Evolution of Cabernet Sauvignon over 50 years	4
Summary of tasting notes from critics	6
Technical overview and tasting notes per vintage	8
1970 – 1979	8
1980 – 1989	11
1990 – 1999	14
2000 – 2009	17
2010 – 2021	20





## The Redman Winemaking Philosophy

Some things never go out of fashion. It's fair to say that the Redman style has evolved over time but very much remains true to the vision of Bill and his son Owen Redman. The Redman winemaking philosophy has always focused on producing medium-bodied, full-flavoured wines with power and elegance, perfectly suited to Coonawarra's unique climate. Now, with over 115 years of expertise in crafting red wines, this family winemaking philosophy has never been more focused.

With only three winemakers at the helm across five decades of Cabernet Sauvignon production and just three viticulturists tending to the vines, the Redman family's intimate knowledge of the vineyards and Coonawarra's terroir is second to none.

Mal and Bruce Redman have slightly tweaked the Redman Cabernet style with refrigeration, advances in technology, cultured yeasts, and the availability of different oak allowing for improvements. Crushing the grapes in the field and focusing on red wine production, particularly Shiraz and Cabernet Sauvignon, means there's a focus on delivering a consistent style. Dan and Mike Redman, the fourth generation, now add their touch, but the vision remains very much that of non-intervention. Letting the quality of the fruit, sourced from five exceptional vineyards in the heart of Coonawarra, speak for itself.

Enjoy this extraordinary milestone as you taste your way through 50 years of Redman Cabernet Sauvignon.

Malcolm Redman

Bruce Redman

Daniel Redman

Michael Redman

# Evolution of Redman Cabernet Sauvignon over 50 years

Bruce Redman reflects on the body of work spanning over fifty years, looking at some of the challenges, family milestones and most memorable vintages.

## 1970S

The early years were a time of trial and error but arguably produced some of our finest Cabernet Sauvignon. We used to start picking early in the season at a low Baumé to pick the whole vintage before the autumn rains. There were a lot of cooler and damper vintages, with 1971 and 1976 being up there amongst the finest.

1979 saw the passing of Bill Redman, who had been making wine for over 57 years. Bill retired in 1966 when Rouge Homme was sold, leaving a fantastic legacy for the family and the region.

## 1980S

The 80s produced a decade of markedly different vintages, and there's an old saying that the odd years were not as good as the even ones. Our tastings prove this not to be the case, but it was a cool decade with wines generally showing lower alcohol.

1981 was the last year that Owen Redman made wine at Redman, with Bruce and Mal Redman taking over the winemaking responsibilities in 1982. Dan Redman was also born in 1982 (as timing would have it right in the middle of vintage!).

Mike Redman would argue that the pick of the vintages was 1985, the vintage he was born.

The eighties also saw a renaissance for the Redman family. A slight change to the old-world styles, with newer, fresher oak in the wines and an evolution from handpicking to machine harvesting. Freshly graduated from Roseworthy Agricultural College, there were some tweaks that Bruce Redman started to introduce into the Cabernet style to evolve and keep them relevant.

## 1990S

Those who remember the early 90s will recall that 1991 was the first year of a nearly twenty-year drought. Warmer vintage conditions resulted in slightly higher sugar levels, giving the wines a little more richness and plushness. However, the wines retain the beautiful cool climate and dark berry fruit characters for which the wines are renowned.

The 90s saw a slightly fuller flavour to the Cabernet and an evolution of the Redman label. We decided to tweak the label and become somewhat more colourful, with the distinctive yellow being introduced (an upgrade from parchment) to assist with easier recognition on the shelf, thus helping you find your favourite Redman wine at the bottle shop. It was about evolution, not revolution though as many have fond memories of a bottle of Redman shared with family and friends.

## 2000S

Similar conditions to the 90s were experienced, with growing conditions still generally warmer and characterised by a little less rainfall. However, the grapes could hang on the vines a little longer to give us a perfect character to the wines – by now our Cabernet had a distinctive style. Coonawarra was gaining recognition as being one of the regions to enjoy when looking for classic, but still lower in alcohol Cabernet Sauvignon.

In 2008 the fourth generation of the Redman Family, Daniel (Dan) joined the family business as a winemaker, precisely 100 years after his Great Grandfather made his first wine. It was also the 100th year of winemaking for the Redman family, a significant milestone.



## 2010S

Our Cabernet Sauvignon style continues to be adjusted in response to the nuances of each vintage. Redman has never been about the accolades we've accumulated, but seeing the recognition for our Cabernet from our industry peers is constantly humbling. Since 1982 our Redman Cabernet has won 40 gold medals on the Australian Wine Show Circuit, including twelve significant trophies. It has gained a following that we're proud of, and it remains true to the original style, an approachable wine to enjoy.

In 2015, Michael (Mike) Redman joined the family business, so the fourth generation now plays a part in how the wines evolve and what happens in the vineyards.

It's pretty timely that in the fiftieth year of producing Cabernet Sauvignon, we released the 2017 Redman Cabernet Sauvignon, the first vintage bottled under screwcap. Bruce finally lost the battle, and it was the ideal vintage to make the transition. It was a year that was more like the 60s and 70s, lower in alcohol but lovely ripe fruit characters showing some sweet, lifted violets and delicious tannins, still being under 13%.

We've been trialling batches of cork versus screw cap since 2007, whereby each vintage, a small portion of wines were bottled under screw cap.

So, we now have a 10-year library of wines to compare cork and screw cap closure wines. We have opened these wines throughout Coonawarra Cellar Dwellers and Cabernet Celebrations, and it's been interesting to compare the differences – with the preference about 50/50, so it's still not definitive.

## 2020 and beyond: What the future holds

We never rest on our laurels; it is always about refining how we've made wine, staying true to our roots and vision to create enjoyable and age-worthy Cabernet Sauvignon.

Bruce Redman notes *"Every vintage presents a different challenge in producing top-quality Cabernet Sauvignon. However, our aim is to produce medium-bodied, flavourful, well-balanced wines. My father always said if we get a balanced wine, it can be consumed and enjoyed regardless of age."*

The future is bright, with the fourth-generation Dan and Mike buying into the family business in 2020 to ensure that we'll make Cabernet Sauvignon right here in our Coonawarra for maybe another fifty years to come.



# 50 Years of Cabernet Sauvignon Tasting Notes

*Carlton Wine Room – 4/7/2023*

*Wine tasting is an art where each sip tells a unique story, and the beauty lies in its subjectivity. In July 2023, some of Australia's finest palates gathered at the Carlton Wine Room to explore a vertical tasting of Redman Cabernet Sauvignon spanning 50 years.*

*To capture the essence of each vintage, we asked wine critic Nick Ryan, President of Sommeliers Australia Sarah Andrew, and Bruce Redman to share their thoughts and notes from the tasting. Below, you'll find their insights from this memorable event and how they found the wines in front of them on the day. Like any wine, there was some slight variation in bottle quality, and some differences in personal preferences. It's part of what makes a collection like this so special.*



## Nick Ryan:

**Highlights:** 1971, 1976, 1981, 1986, 1990, 1991, 1994, 1998, 1999, 2002, 2006, 2010, 2012, 2014, 2015, 2018, 2021

**Surprises:** 1973, 1977, 1983, 1985, 1987, 1992, 2020

**In summary:** I said at the conclusion of the tasting, and with some reflection feel even more strongly now, that the most impressive thing about this tasting was its consistency. But it's consistency in a slightly different sense of the word.

Obviously, no single wine was a replica of another. Vagaries of vintage, generational winemaking change and the undeniable advancement of age will see to that.

But the consistency comes from a Redman family commitment to doing things their way, to reflect their understanding of Coonawarra cabernet sauvignon without yielding to the misguided compulsion to change that confuses some others.

Charting the winemaking fads and trends of the last five decades could be easy if this kind of tasting was replicated by many other producers, but not so with these wines.

From 1970 onwards they forge a steady path. That's not to say the Redmans knew all there was to know from the outset. Every successive vintage represents the acquisition of more knowledge, but it builds on foundations that are strong and carefully laid.

So, the consistency is a consistency not so much of output but intention. In the great years and the tough ones, the flashy decades or the quiet ones, these wines have emerged from an unwavering Redman family dedication to calmly, deftly and soulfully present Coonawarra cabernet sauvignon their way.

And for that, we should all be very grateful.

## Sarah Andrews:

A delicate tension from the interplay of variety, region and heritage (style) where no one influence overshadows the other and the sum of parts provide harmony and beautifully balanced Cabernet Sauvignon.

It remains a rare opportunity to be shown such an extensive vertical of Cabernet Sauvignon, however, from a regional perspective, this is the third such tasting in the last two decades from the region of Coonawarra. There remains an undeniable legacy that showcases history and commitment to quality that commands attention and gives so much satisfaction to the wine professional and consumer alike.

**The notes below reflect the meticulous notes kept at the winery on each of the vintages, along with tasting notes from the 50th Anniversary Tasting from**

- **BR** = Bruce Redman – Winemaker, Third Generation
- **NR** = Nick Ryan – Esteemed Wine Critic and Journalist
- **SA** = Sarah Andrews – DipWSET – Sommelier's Australia President, Wine Spirits Education Trust Educator

## 1970

**Harvest date:** 11th April

**Yield:** 1.5 tonnes at 12.5 Baumé. The wine was aged in one 1,360L French oak vat for twelve months. It was hand bottled and labelled into 1.5 litre magnums by Bruce and Mal during their school holiday.

**BR:** fresh lively aroma, good weight and balance with lovely flavours. Excellent.

**NR:** Beef bones and dry mint, friable red dirt, rubbed rosemary and dry lavender. Still supple and upright. Remnants of sinew and flesh wrapped around a fine frame. Super fine dusty tannins. Slightly faded, sure, but the details of the picture are all still there. This sets the template for what is to come- mid-weight, finely etched, calm Coonawarra cabernet sauvignon.

John's Block of 20 acres was purchased in 1970.

## 1971

**Harvest dates:** 4th – 5th April

**Yield:** 4.5 tonnes at 11.7 Baumé. The wine was aged in one 1,360L French oak vat and three 500L French oak puncheons for twelve months. Most of the wine was bottled in 1.5L magnums and a small quantity of 750mL bottles.

**As at June 2023:** 12.1% alcohol, 3.62 pH and 5.7 grams/litre acid.

**BR:** dark chocolate/cedar aroma. Rich with nice flavour and length.

**NR:** Taut and assured. The structural foundations of the wine holding up well. Dry mint and parsley stalks, tight blackcurrant and dark plums. Finely sculpted flesh, softened but not sagging. Demure but persistent acid line, a slowly expanding cloud of talcy tannin. Beautiful mature Coonawarra cabernet.

## 1972

**Harvest dates:** 29th – 30th April

**Yield:** 6.5 tonnes of Cabernet Sauvignon at 13.0 Baumé. The wine was aged in 1,360L French oak vats and 500L French oak puncheons for twelve months. Most of the wine was bottled in 1.5L magnums and a small quantity of 750mL bottles.

**As at June 2023:** 13.0% alcohol, 3.72 pH and 5.2 grams/litre acid.

**BR:** dark chocolate/leather aroma. Medium body, good balance less intense flavours, but good length.

**NR:** A slightly louder wine than the previous two. The dark scrapings of roasting pans, some cocoa dust, beef jerky and sweet soy. A whiff of mocha too. Supple fleshiness, some walnut shell dryness at the edges marking the passage of time. Parties hard early but doesn't have the quiet stamina of 71.



The magnums were Burgundy shaped as there were no Bordeaux shaped magnums in Australia, and imports from France were banned due to the French atomic testing on Moruroa Atoll.

## 1973

**Harvest dates:** 12th April – 16th April

**Yield:** 20 tonnes of Cabernet Sauvignon at 12.5 Baumé. The wine was aged in 1,360L French oak vats and 500L French oak puncheons for twelve months. It was again bottled mainly in Burgundy shaped 1.5L magnums.

**As at June 2023:** 12.8% alcohol, 3.70 pH and 5.2 grams/ litre acid.

**BR:** subdued slight mushroom aroma. Medium body good weight and length.

**NR:** Brambly fruit up front, hollowing to a slightly drying core. Cassis and boysenberry upon entry, dark earth and dry twig emerging as you push deeper. Fine, brick dust dryness through the finish. Lovely tapered length.

## 1974

**Harvest dates:** 31st March – 2nd April and 13th – 15th April

**Yield:** 56 tonnes of Cabernet Sauvignon at 11.7 Baumé. The wine was aged in 1,360L French and 2,270L American oak vats for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 11.8% alcohol, 3.65 pH and 6.7 grams/ litre acid.

**BR:** lifted chocolate/mint aroma. Nice rich flavours with good balance and length.

**NR:** Hoisin sauce and spent shotgun shells, some suggestion of blackcurrants, dry gum leaf and bracken. A smear of roasted tomato. The wine's a little smudged and murky. The fruit has faded and the sagginess of age as taken hold. A touch hollow and boney. A wine never hugely comfortable in its own skin.

## 1975

**Harvest dates:** 15th - 17th April and 24th – 26th April

**Yield:** 51 tonnes of Cabernet Sauvignon at 11.2 Baumé. The wine was aged in 1,360L French and 2,270L American oak vats for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 11.3% alcohol, 3.53 pH and 6.2 grams/litre acid.

**BR:** earth and leather aroma. Lighter weight, elegant flavour with good acidity and long finish.

**NR:** Dry cherry and rubbed herb. A quandong edge of sourness. Some horse blanket and straw. Roast bones and dried shitake. Boney and angular finish. The wine clangs rather than flows. It should be noted some other tasters liked it a good deal more.

Bernkastel Block of twenty acres was purchased in January 1976. It had 10 acres of Shiraz and 10 acres of Cabernet Sauvignon.

## 1976

**Harvest dates:** 11th March – 9th April

**Yield:** 71 tonnes of Cabernet Sauvignon at 12.2 Baumé. The wine was aged in 1,360L French and 2,270L American oak vats for twelve months. The wine was bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 11.8% alcohol, 3.60 pH and 5.3 grams/litre acid.

**BR:** fresh dark berry fruit aroma. Lovely balance, weight and fruit favours. Excellent.

**NR:** Complex and layered. Some plush black fruit, spearmint and black olive. A touch of sage and lavender. Still bright and sinewy. Lovely shape and line. Freshness and poise, beautifully fine tapestry of tannin. This is a truly beautiful wine, perfectly mature yet full of life. It's wines like this that prove the greatness of Coonawarra cabernet.

## 1977

**Harvest dates:** 5th – 6th April and 16th April – 20th April

**Yield:** 59 tonnes of Cabernet Sauvignon at 11.2 Baumé. The wine was aged in 1,360L French and 2,270L American oak vats for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 11.1% alcohol, 3.65 pH and 5.3 grams/litre acid.

**BR:** dark berry and fresh choc/mint aroma. Nice balance and weight with good flavours. Very good.

**NR:** Softly inky, cassis and cedar. Some bracken, dark earth and Dutch licorice. Tight and firm. A sinewy wine with long lines and a finely tapered finish. One for those who favour structure over fruit.

## 1978

**Harvest dates:** 24th March – 1st April

**Yield:** 57 tonnes of Cabernet Sauvignon at 11.5 Baumé. The wine was aged in 1,360L French and 2,270L American oak vats for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 11.8% alcohol, 3.69 pH and 5.3 grams/litre acid.

**BR:** dull flat oxidized.

**NR:** Dark fruits- blackcurrant and blackberry- some roast tomato and green chilli lurking beneath. Slippery flesh, long sustained acid line and fine, dusty tannin. A very valid example of the lighter style. Luncheon claret, Coonawarra style.

## 1979

**Harvest dates:** 21st – 24th March and 3rd – 7th April

**Yield:** 56 tonnes of Cabernet Sauvignon at 12.7 Baumé. The wine was aged in 1,360L French and 2,270L American oak vats for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.4% alcohol, 3.76 pH and 5.2 grams/litre acid.

**BR:** fresh lively fruit aroma. Good weight/structure and flavours, with very slight hard edge. Dry oaky finish.

**NR:** Some dark, aniseed sprinkled fruit. Blackcurrant pastilles, cocoa powder and dark earth. Lurking beneath, a touch of brackish bitterness. Dips a smidge through the middle and comes back with a wave of cocoa dust tannins that pull through a long finish.

Bill Redman passes away, having made wine for over 57 years.

## 1980

**Harvest dates:** 6th – 11th April

**Yield:** 96 tonnes of Cabernet Sauvignon at 12.1 Baumé. The wine was aged in 1,360L French and 2,270L American oak vats for twelve months, and bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 11.8% alcohol, 3.43 pH and 6.3 grams/litre acid.

**BR:** slight sulphide/mushroom aroma, which carries onto palate. Good fruit weight and length.

**NR:** Kusundi and curry leaf. Some mulberry and cedar. Tangy, twangy acidity. Tight, slightly tinny tannins.

Machine harvesting began in 1980.

## 1981

**Harvest dates:** 26th Mar – 28th March

**Yield:** 54 tonnes of Cabernet Sauvignon at 13.5 Baumé. The wine was aged in 1,360L French and 2,270L American oak vats for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.4% alcohol, 3.78 pH and 5.9 grams/litre acid.

**BR:** earthy aroma with a touch of aldehyde. Dark choc flavour and sweetness.

**NR:** Dark cassis, a whiff of cordite. Fennel seed and dry sage. Dry mint and sun-warmed red dirt. Supple and finely fleshed. Lovely retention of soft fruit sweetness from the front of the palate right through the finish.

Beautifully tapered and balanced. Flesh and fruit dissolving into a cloud of fine, highly pixelated tannin. A lovely wine.

## {1970 – 1981 Bracket}:

**SA:** A pendulum of aromas and flavours from floral and lifted in the even years to brooding and savoury in the odd. What remained the same regardless of vintage was the core of each wine which displayed the coiled nature of variety, region and heritage mentioned above.

Bruce and Malcolm Redman began making the wines in 1982.



## 1982

**Harvest dates:** 25th March – 31st March

**Yield:** 73 tonnes of Cabernet Sauvignon at 12.3 Baumé. The wine was aged in 1,360L French, 2,270L American oak vats and 500L American oak puncheons for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.4% alcohol, 3.50 pH and 5.9 grams/litre acid.

**BR:** flat slightly oxidized aroma. Flat with dull flavour and finish.

**NR:** A bottle that didn't quite make it to today's finish line. Chipped away by time.

Some roast bones and dry herb. Hollowed out, flesh has failed and left behind angular elbows and tweaky acid. Should've been a pretty smart wine once upon a time, maybe one day I'll strike better bottles.

## 1983

**Harvest dates:** 29th – 30th March

**Yield:** 38 tonnes of Cabernet Sauvignon at 11.8 Baumé. The wine was aged in 2,270L American oak vats and 500L American and French oak puncheons for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 11.2 % alcohol, 3.60 pH and 4.9 grams/litre acid.

**BR:** fresh bright fruit. Lighter bodied weight and flavour but vibrant.

**NR:** A greyhound of a wine. Nervy, lean and lithe. Redcurrant, rubbed herb, quince. Light but not underripe. Fine framed and transparent. The wines bones clearly visible beneath the finest sheath of flesh. Lovely wispy tannin. A wine of its time. A stylistic snapshot of Coonawarra in the 'Lean Early 80's'. Much better than many I've seen.

## 1984

**Harvest dates:** 28th March – 2nd April

**Yield:** 59 tonnes of Cabernet Sauvignon at 12.3 Baumé. The wine was aged in 500L American and French oak puncheons for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.1% alcohol, 3.44 pH and 6.1 grams/litre acid.

**BR:** dark chocolate aroma. Good flavours and length

**NR:** A veil of nutty aldehyde lies over this one....a smear of yeasty, vegemitey development obscures the remnants of fruit. Some mid-palate flesh still evident, but acidity hums a little too loudly at the edges.

## 1985

**Harvest dates:** 4th, 7th, 10th, 12th and 15th April

**Yield:** 84 tonnes of Cabernet Sauvignon at 12.6 Baumé. The wine was aged in 500L American and French oak puncheons for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.2% alcohol, 3.54 pH and 5.9 grams/litre acid.

**BR:** bright fruit and cigar box aroma. Good flavour and tannins with excellent length and balance.

**NR:** Blackcurrant and bracken, rubbed rosemary and rye bread.

Juicy and admirably bright. Just crossed the line from lean over to medium bodied. Confidently structured, firm and balanced. Sinewy length and tight tapestry of tannin. Really like this.

## 1986

**Harvest dates:** 4th – 5th April

**Yield:** 51 tonnes of Cabernet Sauvignon at 12.8 Baumé. The wine was aged in 500L American and French oak puncheons for twelve months, and bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.0% alcohol, 3.45 pH and 5.9 grams/litre acid.

**BR:** spicy cinnamon fruit complex aroma. Lighter body with good acid balance and length.

**NR:** Red and black berries. Spearmint and mace. Some emerging wafts of roasted meat and dry earth. Coonawarra cabernet in all its comfortably mature glory. Finely sculpted flesh. Internal structure clearly on show. An upright wine holding up really well. Lovely, assured line and finely tapered length.

## 1987

**Harvest dates:** 13th – 14th April

**Yield:** 35 tonnes of Cabernet Sauvignon at 12.3 Baumé. The wine was aged in 500L American and French oak puncheons for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 11.6% alcohol, 3.43 pH and 5.8 grams/litre acid.

**BR:** bright slightly raisin fruit aroma. Oaky palate, light weight but good structure.

**NR:** Some celery salt and curry leaf funk lurking beneath red currant and skinty plum fruit. An aromatic outlier, but in a good way. Really interesting aromatic impact. Sculpted and detailed. Fine framed and satisfyingly long. In fantastic shape.

## 1988

**Harvest dates:** 21st – 23rd March

**Yield:** 40 tonnes of Cabernet Sauvignon at 12.8 Baumé. The wine was aged in 500L American and French oak puncheons for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.0% alcohol, 3.35 pH and 6.8 grams/litre acid.

**BR:** good, developed fruit aroma. Nice rich palate showing oak, good structure/balance and length.

**NR:** A slightly volatile edge sitting above some sweet brambly fruit and dark earth. Modestly fleshy, a very slight bagginess. Creeping, dusty tannins. A wine stumbling to the finish line.

## 1989

**Harvest dates:** 14th – 21st April

**Yield:** 69 tonnes of Cabernet Sauvignon at 12.0 Baumé. The wine was aged in 500L American and French oak puncheons for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.0% alcohol 3.45 pH and 5.8 grams/litre acid.

**BR:** fresh bright fruit. Carries onto the palate with fine tannin and good length.

**NR:** A dark core of sweet black fruits, some plum paste, Dutch licorice and black earth. A modest increase in muscle, but it's sculpted not bulky. Fine, gritty tannin. Sustained length. A wine of poise and precision.

Owen Redman, dies aged 69 years old in February 1989.

## 1990

**Harvest dates:** 12th – 19th April

**Yield:** 75 tonnes of Cabernet Sauvignon at 12.8 Baumé. The wine was aged in 500L French and American oak puncheons for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.4% alcohol, 3.40 pH and 6.3 grams/litre acid.

**BR:** bright fruit mocha/cedar oak aroma. Rich intense fruit with bigger tannins. Intense long oaky finish. Excellent.

**NR:** Sweet dark fruit, an earthy spiciness, some bracken and dry herb. Juicy and bright acidity threaded through sinewy flesh. Real presence in the mouth without overblown heft. Tight, finely entwined tannin. Lovely, lithe length. A beautiful wine.

## 1991

**Harvest dates:** 25th March, 1st – 3rd April

**Yield:** 45 tonnes of Cabernet Sauvignon at 12.2 Baumé. The wine was aged in 500L French and American oak puncheons for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 11.8% alcohol, 3.54 pH and 5.5 grams/litre acid.

**BR:** bright dark berry fruit aroma. Rich fruit with spice and almost cab/mac character.

**NR:** Classic Coonawarra Cabernet in a really good spot. An impressive advocate for the beauty that comes with maturity. Red/black berries, dry sage and bracken, a distant whisper of eucalypt and red dirt. So poised and assured. Proudly mid-weight and balletically balanced. Sculpted flesh, whispering acidity and finely milled tannins. I wish more people could see great, mature Coonawarra cabernets like this.



## 1992

**Harvest dates:** 9th, 10th, 16th and 17th April

**Yield:** 47 tonnes of Cabernet Sauvignon at 12.3 Baumé. The wine was aged in 500L French and American oak puncheons and 300L French oak hogsheads for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.6% alcohol, 3.67 pH and 5.5 grams/litre acid.

**BR:** bright berry fruit with herbaceous hints. Lighter body with slightly aggressive tannin for weight. Very good length.

**NR:** Seductively fragrant. Seriously svelte. Heady cassis and rubbed lavender, some cordite and dark earth. Firm flesh, supple and sculpted, with a deftly deployed slatey sternness rounding it off. Tight tannin weave pulling the wine through a long, finely tapered finish. Looks more youthful than it really is.

**SA:** plush and persistent fine-grained tannins guide a core of ripe fruits with mulberry notes and cedar spice; a slight dustiness adds lovely tertiary complexity to this wine with the finish lingering on and on.

## 1993

**Harvest dates:** 12th – 16th April

**Yield:** 33 tonnes of Cabernet Sauvignon at 13.7 Baumé. The wine was aged in 500L French and American oak puncheons and 300L French oak hogsheads for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.5% alcohol, 3.54 pH and 6.1 grams/litre acid.

**BR:** dark chocolate/mocha aroma. Rich dark fruit with nice balance and weight. Excellent length.

**NR:** An almost inky darkness at its heart. Black fruits, the cooked on crunchy bits from the roasting pan, black earth. Tight, firm, a little stern. Chewy flesh, tight tannin, coiled and long. A wine reluctant to relax.

Replanted Hoff's Block Shiraz with Shiraz and Cabernet Sauvignon.

## 1994

**Harvest dates:** 7th, 10th and 15th April

**Yield:** 36 tonnes of Cabernet Sauvignon at 12.5 Baumé. The wine was aged in 500L French and American oak puncheons and 300L French oak hogsheads for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.7 % alcohol, 3.42 pH and 6.3 grams/litre acid.

**BR:** bright fresh fruit aroma. Good structure/balance and flavour. VG

**NR:** A return to a more Clarety construction. Mid-weight, finely etched and riding a wave of willowy length. Red currants, a very faint eucalypt seam. Mulberry and parsley seed. Beautifully supple and lithe.....an expansive cloud of tannins, like dynamite under a huge pile of bricks.

Drip irrigation installed on Hoff's Block Cabernet Sauvignon and Shiraz

## 1995

**Harvest dates:** 16th – 18th April

**Yield:** 32 tonnes of Cabernet Sauvignon at 12.2 Baumé. The wine was aged in 500L French oak puncheons, 300L French oak hogsheads and 225L American oak barriques for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.0% alcohol, 3.45 pH and 5.9 grams/litre acid.

**BR:** fresh bright fruit aroma. Sweet juicy palate, rich and round. Very good length.

**NR:** Celery leaf and cedar, some blackcurrant and bracken. Slightly saggy fruit, some roast bones and dry twig. Tannins screeching through the palate because what fruit there was has been left behind.

## 1996

**Harvest dates:** 25th – 28th April

**Yield:** 55 tonnes of Cabernet Sauvignon at 12.6 Baumé. The wine was aged in 500L French oak puncheons, 300L French oak hogsheads and 225L American oak barriques for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.6% alcohol, 3.40 pH and 6.1 grams/litre acid.

**BR:** fresh bright aroma. Medium weight. Some acid with good length. Fine.

**NR:** Bottle tasted was corked.

## 1997

**Harvest dates:** 24th – 28th April

**Yield:** 37 tonnes of Cabernet Sauvignon at 12.9 Baumé. The wine was aged in 500L French oak puncheons, 300L French oak hogsheads and 225L American oak barriques for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.7% alcohol, 3.38 pH and 6.2 grams/litre acid.

**BR:** dark berry fresh aroma. Finer acid line nice balance and flavour.

**NR:** Potpourri and fading florals, some roast bones and cocoa powder. Cassis and blackberry, some woody spice. Mid weight and just starting to hollow out.

## 1998

**Harvest dates:** 2nd, 9th, 10th, 16th, 18th and 29th April

**Yield:** 52 tonnes of Cabernet Sauvignon at 13.8 Baumé. The wine was aged in 500L French oak puncheons, 300L French oak hogsheads and 225L American oak barriques for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.7% alcohol, 3.39 pH and 6.7 grams/litre acid.

**BR:** rich dark intense berry aroma. Rich and round with excellent structure, balance and flavour. Big. Excellent.

**NR:** Plush and vibrant fruit, slippery and supple. Beautiful mature Coonawarra Cabernet. Brambly fruit, perfectly ripe and juicy, some fine cedar threads and a hint of pencil oak. Really composed and focussed, a beautiful balance struck between outward appeal and internal

architecture. The wine tapers to a long and sustained finish built on deeply knit, high-def tannins

**SA:** lovely core fruit sweetness wrapped in oak spice (vanilla and cedar); brooding mid palate with a spectrum of flavours from primary (mulberry and dark fruits) to secondary (wood spice) and tertiary (fine pencil shavings and earthiness); the finish lingers on and on.

## 1999

**Harvest dates:** 16th March – 23rd April

**Yield:** 44 tonnes of Cabernet Sauvignon at 13.6 Baumé. The wine was aged in 500L French oak puncheons, 300L French oak hogsheads and 225L American oak barriques for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.2% alcohol, 3.41 pH and 6.3 grams/litre acid.

**BR:** dark rich lanolin aroma. Ripe and round.

**NR:** The second half of the Millennium closing pair performing as well as expected.

It seems a touch tighter, more focussed and structural than the generously proportioned 98, but therein lies its charm Cassis and cedar, a touch of cordite too. The fruit is restrained by a pithy dryness. Flesh is draped lightly over its structural scaffold, leaving ample space to move through the wine. Tannins like crumbled chalk, beautiful line and length.

## 2000

**Harvest dates:** 3rd – 12th April

**Yield:** 32 tonnes of Cabernet Sauvignon at 13.7 Baumé. The wine was aged in 300L French oak hogsheads and 225L American oak barriques for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.1 % alcohol, 3.47 pH and 6.7 grams/litre acid.

**BR:** rich dark intense aroma. Soft, round and ripe tannin. Nice Balance and length

**NR:** Mulberry and violets, the slightest hint of geranium leaf. Cooling spearmint and dark earth. Juicy, inky fruit. Firm, skinsy tannins. Tight, focussed, long. A slight outlier, but a really good one.

Drip irrigation installed on North End and John's Block's Vineyards in 2000

## 2001

**Harvest dates:** 23rd –25th April and 1st – 7th May

**Yield:** 66 tonnes of Cabernet Sauvignon at 13.4 Baumé. The wine was aged in 300L French oak hogsheads and 225L American oak barriques for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.6% alcohol, 3.50 pH and 5.9 grams/litre acid.

**BR:** ripe dark berry aroma. Full, rich, soft and round palate. Excellent length and flavour.

**NR:** Meaty, juicy, dark fruited and long. Mulberry and lavender. Slightly inky. A plush and fleshy core, firming at the edges. Tight tannins....a long, drying finish.



## 2002

**Harvest dates:** 23rd – 30th April

**Yield:** 20 tonnes of Cabernet Sauvignon at 13.6 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 14.0% alcohol, 3.39 pH and 6.0 grams/litre acid.

**BR:** dark berry fruit aroma. Leaner with good fruit and a hint of VA.

**NR:** A wine leaning into florals before fruit. Dry violets, fading potpourri, a hint of bracken too. Mulberries and blackcurrant. Lithe and sinewy, mid weight and tightly tapered. Lovely luncheon Claret.

**SA:** still so fresh and vibrant with concentration of fruit on nose and palate supported by ripe yet fine tannins and vibrant acidity contributing to the freshness in this Cabernet Sauvignon, time on side for future pleasure.

## 2003

**Harvest dates:** 23rd – 28th April

**Yield:** 30 tonnes of Cabernet Sauvignon at 13.9 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.7% alcohol, 3.32 pH and 7.1 grams/litre acid.

**BR:** dark brooding intense fruit aroma. Medium body, rich ripe and round. Good structure. Still youthful.

**NR:** Dark and fragrant fruit.....cassis and dark plums. A dutch licorice savouriness too. Mid weight, sinewy muscle. Firm, tight, long. Forthright tannins hanging tough. Fine, long, drying finish. Still has years ahead of it.

## 2004

**Harvest dates:** 26th April, 3rd, 5th – 6th and 17th – 19th May

**Yield:** 77 tonnes of Cabernet Sauvignon at 13.3 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.8% alcohol, 3.24 pH and 7.1 grams/litre acid.

**BR:** spicy dark fruit aroma. Leaner with good structure, and long tannic finish. Young.

**NR:** Mulberry and violets, bracken and rosemary twig. Tight and firm...a wine built on a solid foundations. Tannins are holding firm, still waiting to completely let go. No rush to drink these up.

## 2005

**Harvest dates:** 2nd – 3rd, 8th, 10th and 12th April

**Yield:** 37 tonnes of Cabernet Sauvignon at 14.1 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 14.4% alcohol, 3.32 pH and 6.1 grams/litre acid.

**BR:** ripe dark raisin fruit aroma. Rich round and soft tannins with some chocolate.

**NR:** Relatively deep and dense. Chewy, but not chunky. Some ironstone and cordite layered

beneath upfront dark fruit Hollows out a little through the mid-palate and comes back together with a long chain of tight tannin. A wine moving from one stage of life to another.

## 2006

**Harvest dates:** 25th, 31st March and 11th April

**Yield:** 24 tonnes of Cabernet Sauvignon at 13.4 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.3% alcohol, 3.33 pH and 6.7 grams/litre acid.

**BR:** ripe almost jubey aroma. Lean with spicey fruit, round and soft tannins, long finish. Young. VG.

**NR:** A beautiful balance between flesh and bones.

Lovely fragrant fruit in modest abundance- mulberries, blackcurrants, blackberries- with some cedar and graphite knit in. Firm and upright, with real presence in the mouth and the kind of harmony across all elements that allows upfront beauty to work its way right through the wine and flow through a finely detailed, gently dusty tannin weave at its finish.

Probably the star of this decade for me.

## 2007

**Harvest dates:** 18th – 20th and 25th March

**Yield:** 19 tonnes of Cabernet Sauvignon at 14.0 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750ml bottles.

**Analysis at bottling:** 14.1% alcohol, 3.33 pH and 6.7 grams/litre acid.

**BR:** toasty slightly developed aroma. Good ripe fruit showing some age. Drink now.

**NR:** A bonier expression, a wine showing the cumulative effects of the dry years preceding its birth. Cedar pushing in front of fruit, structural bones poking through callow flesh. Tight and firm through the finish.

## 2008

**Harvest dates:** 13th – 16th March

**Yield:** 25 tonnes of Cabernet Sauvignon at 14.9 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 15.0% alcohol, 3.36 pH and 6.6 grams/litre acid.

**BR:** very ripe fruit aroma. Ripe rich and round tannin tending to licorice. Huge wine round and ripe.

**NR:** Ample flesh wrapped around a dark heart. Black plums and dark chocolate, spiced rye bread and plum paste.

Firm and expansive in the mouth. Tannins pull it together towards the end, finishing with a dark earthy dryness. Perhaps lacks a little of the cabernet detailing evident on so many others today. The biggest, boldest wine of the lot, yet only in a Redman context. Would still be noticeably 'Redman' alongside some of its peers from the same year.

Redman family celebrated 100 years of winemaking, and Daniel Redman (4th generation) started working at Redman winery.

## 2009

**Harvest dates:** 6th – 11th April

**Yield:** 25 tonnes of Cabernet Sauvignon at 14.4 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 14.1% alcohol, 3.48 pH and 6.3 grams/litre acid.

**BR:** lovely blueberry fruit aroma. Medium body, good balance and soft round tannin with long dry finish. Very good.

**NR:** Dark fruited and fleshy, but retaining shape and acidity to keep all that in check. Cassis and forest fruits, bracken and snapped twig. Firm and muscular on the palate, pulled through by a fine line of acidity and slatey tannins. Pretty smart.

Commenced replanting Hoff's Block Cabernet Sauvignon.

## 2010

**Harvest dates:** 22nd – 27th March

**Yield:** 37 tonnes of Cabernet Sauvignon at 14.1 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 14.3% alcohol, 3.44 pH and 6.5 grams/litre acid.

**BR:** ripe berry aroma. Rich and ripe with full round tannin. Excellent flavours and length. Still youthful. Excellent.

**NR:** Lush and liquerous, beautifully ripe and essence-y dark fruit laid out over a bed of bracken and rosemary. Supple and sinewy momentum across the palate. Fine, powdery tannins shaping the finish. A wine of quiet confidence and assuredness.

**SA:** familiarity with this vintage from an in-depth study at the time of release of Coonawarra 2010 Cabernets brings a comfort from the first aromas detected; beautiful depth of colour remains with a medley of black currant, dark plums, cassis; lovely cedar spice elevates more on the palate and supports ripe but integrated tannins; abv elevated slightly but matched by fruit weight and intensity; the finish is long and engages until the very end.

## 2011

**Harvest dates:** 4th, 13th and 17th April

**Yield:** 43 tonnes of Cabernet Sauvignon at 11.7 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.5 % alcohol, 3.43 pH and 6.5 grams/litre acid.

**BR:** developed aroma. Light body with developed palate. Drink now.

**NR:** Violet leaves, mulberries, pencil shavings and coriander seed. The wine is still pretty angular. You can see its bones poking through. Acid is still a touch disjointed, tannins are fine and a little raspy. A wine very much of its vintage.



## 2012

**Harvest dates:** 14th – 17th March

**Yield:** 19 tonnes of Cabernet Sauvignon at 14.2 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.8% alcohol, 3.35 pH and 6.9 grams/litre acid.

**BR:** violets and berry fruit nose. Medium body with excellent balance, structure and length.

**NR:** Skinsy black fruits- dark plum, blackcurrant- with a dark cocoa seam threading a bitter edge. Cedar and cardamom lurking too. Tightly sculpted and pleasingly firm, the wine has real presence in the mouth and finishes with beautifully fine, but confident tannins.

**SA:** reminiscent 2002 – a deep core of primary fruits showing blackcurrant, cassis, dried cranberry and lovely ripe tannins that provide direction across the mid palate; still so fresh with energy and time on side; a lovely floral note gently engages as the Cabernet opens in the glass; I would love to revisit this again within the next 10 years.

## 2013

**Harvest dates:** 25th March and 5th April

**Yield:** 28 tonnes of Cabernet Sauvignon at 14.0 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.7% alcohol, 3.43 pH and 6.7 grams/litre acid.

**BR:** dark berry, violets and hint of mint aroma. Medium body, good balance with sweet round fruit and tannin. VG

**NR:** Dark fruits edging towards inkiness. Firm frame draped with supple fruit, a wine of reward and discipline all at once. As good Cabernet should be. A fine tamarind edge to the acidity, super fine tannins sustaining the wine through a long finish.

## 2014

**Harvest dates:** 16th – 23rd April

**Yield:** 16 tonnes of Cabernet Sauvignon at 13.7 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.5% alcohol, 3.27 pH and 7.0 grams/litre acid.

**BR:** violets and dark berry aromas. Medium body, good balance soft and round with a long dry finish.

**NR:** Fragrant lift, violets and mulberries in aromatic abundance.

Deep set fruit supported by an intricately constructed internal frame. Lithe and sinewy across the palate, a sophisticated swathe of micro-fine tannins driving the wine through a long finish. A beautiful wine at a beautiful point in its development.

Michael Redman (4th generation) started work at Redman winery.

## 2015

**Harvest dates:** 16th March and 5th – 6th April

**Yield:** 24 tonnes of Cabernet Sauvignon at 13.8 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 14.0% alcohol, 3.49 pH and 6.9 grams/litre acid.

**BR:** ripe boiled fruit violets. Rich ripe fruit with some lean tannin and long finish.

**NR:** Violet florals float upwards, blackberries and mulberries yield sweet juice.

A wine you just want to swirl and sniff for hours. Thankfully its palate pleasures deliver on the aromatic promise. Fine framed and sinewy, layers of dark berry fruit unfurling in succession before finely knit, powdery tannins pull everything together in a tight taper. Lovely length.

## 2016

**Harvest dates:** 16th and 31st March

**Yield:** 29 tonnes of Cabernet Sauvignon at 14.2 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 14.4% alcohol, 3.56 pH and 6.6 grams/litre acid.

**BR:** violets and red berry aroma. Medium body with good flavour ripe tannin. Young.

**NR:** Fragrant and fleshy. Beautifully shaped and sustained. Ripe black fruits, some cocoa dust and dark earth. A touch of skinsiness lurking beneath. It's firm at the edges, muscular in the middle and long-tailed at its end. Will age beautifully.

**SA:** shows the lovely floral and lifted aromas seen in the even vintages from 1970 – 1980 and repeated across brackets two and three; primary fruits still dominate show blue and black fruits with lovely black currant, cassis and floral notes of violets; the mouthfeel has a beautiful plushness with velvet tannins and the finish is long with beautiful precision.

## 2017

**Harvest dates:** 18th, 23rd – 26th April

**Yield:** 24 tonnes of Cabernet Sauvignon at 12.5 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.5% alcohol, 3.38 pH and 6.7 grams/litre acid.

**BR:** fresh lifted berry aroma. Good balance and flavour, lighter body. OK length.

**NR:** Violets wafting towards geraniums. Some leafiness but it doesn't slide into greenness. It was never going to be a particularly muscular or opulent wine, and it handles its finer framing well. Slightly tacky edge to the tannins, pert freshness to the acidity.

## 2018

**Harvest dates:** 26th – 28th March and 3rd – 5th April

**Yield:** 30 tonnes of Cabernet Sauvignon at 14.2 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 14.3% alcohol, 3.51 pH and 7.0 grams/litre acid.

**BR:** ripe fruitcake and violets aroma. Deep rich flavour and velvet tannin. Long soft finish.

**NR:** Gorgeously fragrant and characterful cabernet. A raft of dark berries, a beautifully polished whiff of cedar, a bonded adherence to the classic elements of Coonawarra cabernet. Poised and precise, with a focus on sinewy flesh and fully resolved, intricately entwined tannins.

Completed replanting Hoff's Block Cabernet Sauvignon.

## 2019

**Harvest dates:** 5th – 12th April

**Yield:** 29 tonnes of Cabernet Sauvignon at 13.5 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 13.6% alcohol, 3.49 pH and 6.5 grams/litre acid.

**BR:** dark berry/violets aroma. Good flavour and mid weight ripe tannin. Excellent length and flavour.

**NR:** Black fruits with a softly savoury edge reminiscent of tapenade and bay leaves. Cedar and bracken supporting that too. Lithe and sinewy shape through the palate, an espresso seam of oak running through it. Tight, fine tannin frame, with dark fruit draped around it.

Dan and Mike bought into Redman Wines.

## 2020

**Harvest dates:** 3rd – 6th April

**Yield:** 9 tonnes of Cabernet Sauvignon at 12.5 Baumé. The wine was aged in 300L French oak for twelve months, then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 12.3% alcohol, 3.50 pH and 6.2 grams/litre acid.

**BR:** fresh light red berry fruit. Fresh and bright with good flavour and structure. Young.

**NR:** Plush and sweet fruited. Vibrant and bright. A wine of restrained energy. Blackcurrants and mulberries, some cedar and bay leaf as well. Supple fleshiness across the palate, the fruit pops from front to back. Lovely shape and momentum. Fine, granular tannins taper the finish. Structurally set up for a long life.

**SA:** profile that show linear connection to 2002 and 2012 – so youthful with an almost Ribena and cherry cola nose; lifted aromas capture lovely florals and blue fruits on the nose; tannins are a little grippy, but their ripeness lends to a grounding of such youthful expression at this time; the transition from sweet fruit to savoury finish is seamless; one to cellar with confidence for decades to come.

Commenced replanting Bernkastel Block Cabernet Sauvignon and installing drip irrigation.

## 2021

**Harvest dates:** 7th – 8th and 12th – 17th April

**Yield:** 42.5 tonnes of Cabernet Sauvignon at 13.9 Baumé. The wine was aged in 300L French oak for twelve months then bottled in 6L Imperials, 1.5L magnums and 750mL bottles.

**Analysis at bottling:** 14.0% alcohol, 3.32 pH and 8.0 grams/litre acid.

**BR:** dark berry and violet aroma. Medium body with great balance and flavour. Tannin is still quite angular but will soften. Excellent.

**NR:** Fragrant and plush. Gorgeously bright dark fruits, demure cedar and pencilly oak. Assured footfall across the palate, beautifully weighted and cleverly composed. Freshness and fruit vibrancy from beginning to end and closes out with a tapestry of powdery fine tannins. Classy.