



2013 BRAND'S LAIRA ONE SEVEN ONE CABERNET SAUVIGNON

VINEYARD REGION	Coonawarra, South Australia
VINTAGE CONDITIONS	Vintage 2013 had a good start with warm weather providing ideal conditions for flowering, resulting in good fruit set. The weather through summer continued warm and dry and these conditions sped up vine growth and berry development. Higher crop levels necessitated some crop thinning later in the season to balance the vines. The warm and dry weather led into harvest with an early start to whites in the last week of February followed by reds in early March. The warm days and cool nights provided excellent ripening conditions leading to wines with excellent varietal characters. White wines are rich and reds exhibit excellent fruit concentration, high colour density and powerful fine tannin structures
COLOUR	Bright Crimson Red
AROMA	The nose exhibits deep blood plum, mulberry and cassis fruits accompanied by spicy, toasty cedar oak aromas.
PALATE	A classic Coonawarra Cabernet Sauvignon with pure and intense fruit flavours and an elegant yet powerful palate structure. The palate displays pure dark brambly cassis seamlessly integrated with toasty cedar oak flavours. That combination of brilliant fruit from very established old vines with the elegance of top quality French oak has produced a balanced wine. It finishes long with fine velvety tannins and lingering fruit notes.
VINIFICATION AND MATURATION	The fruit for this wine was sourced primarily from our 'No1' Cabernet block (also known as the 'Young Cabernet') planted in 1971 on the Laira vineyard on classic Terra Rossa soil. A small component was taken from the 'Old Cabernet' (1968) block on the Laira vineyard. The wine components were fermented on skins in 5 tonne submerged cap stainless steel fermenters for a period of seven days with pumping over twice a day to ensure optimal extraction of flavour and colour. The wine was then pressed off skins while still slightly sweet and pumped to new fine grained French oak barrique and hogshead barrels to complete primary and malolactic fermentation. On completion of fermentation, the wine was racked off lees for clarification and siphoned back into the same barrels for maturation. During the first six months of barrel maturation the wine was racked barrel to barrel by hand twice to achieve the required wine clarity and assist in wine development. Total maturation time in oak was 2 months. At completion of maturation, individual barrels were assessed before being selected for inclusion in the One Seven One Cabernet Sauvignon blend.
PEAK DRINKING	This wine has been made with ageing in mind. It is drinking well now, however, if cellared correctly it will be at peak drinking from 2019 to 2023 and will have the potential to exceed 20+ years.
WINE ANALYSIS	Alcohol: 13.5% pH: 3.44 Acidity: 6.8g/L

Peter Weinberg

Chief Winemaker

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