

# 2015 | AVALON TREE

## Background:

...The King of Red grapes Rules. This timeless tincture is the essence of the Fleurieu Peninsula; classic cabernet. Drink at a round table with meal, mates and meat pies. Cabernet Sauvignon is called the king of grapes and at Zonte's Footstep it is so revered. Arthurian Legend had it that whoever could pull Excalibur from the stone ruled under the Avalon Tree would be king. Our Avalon Tree is a top picnic stock; we even have a round table!

## Winemaking:

The fruit for Avalon Tree comes from one block in the heart of the Langhorne Creek and another in the Blewitt Springs sub-region of the McLaren Vale. Primary fermentation takes place in a combination of stainless steel vats and 5 tonne open fermenters after which the wine is assembled into tank and allowed to complete a natural malo-lactic fermentation before being pressed off. It is then transferred to new & well-seasoned hogsheads and aged for up to 12 months prior to bottling with minimal filtration. This results in a wine with purity of fruit that is regal and eminently satisfying to allow for regular indulgence.

## Tasting Notes:

**(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)**

**Colour:** Opaque inky black/purple with a deep regal purple hue.

**Nose:** Inviting aromas of cassis, dark cherries and licorice smells with undertones of cedar, dark chocolate & clotted cream.

**Entry:** Direct, full and fine and precise Cabernet berry fruits. A perfect Cabernet entry. Alert bright fruit.

**Middle Palate:** No callow Cabernet "donut hole"... just velvety, mouth filling fruit, especially blackberries, blackcurrants and cedar. Juicy fresh berry tart-sweetness, tempered with some chewy but typical Cabernet tannin.

**After Palate:** Enticing cigar box and plush fruit flavours with taught, trademark tannin. Intense and complex but with the depth of dark berry flavours.

**Finish:** This wine hangs about after you have tasted it for so long it seems almost self defeating, although the tannins call for another sip whilst it's still in the mouth. Precise 'line and length' that lingers on and on with ripe blackcurrants.

## Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process:

- Cultivated yeast.
- yeast nutrients.
- French and American oak barrels (new and seasoned).

At the time of bottling (19.09.2016), this wine contained:

- 108 ppm Total SO<sub>2</sub>
- 37 ppm Free SO<sub>2</sub>

## Food Pairing:



# FLEURIEU PENINSULA CABERNET



## Vital Statistics:

Varietal Blend: 95% Cabernet Sauvignon 5% Tempranillo

GI: Fleurieu Peninsula

Alcohol by Volume: 14.5%

TA: 6.72 g/L

pH: 3.45

RS: 3.4 g/L

750mL: 9330391000046

Dozen: 1933039100043

## Region:

