

# ULUPNA

## CABERNET SAUVIGNON

### 'LIMITED EDITION'

2014

*The Madrigal* - A wine that talks of calmness and the unattainable ideal, a time and attitude forgotten to us - the promise of courtly love. Sips of the Ulupna Limited Edition Cabernet Sauvignon transform into a Madrigal; a lingering impression of indulged innocence.



<b>OVERVIEW</b>	The sun filled Goulburn Valley region produces intense varietal fruit with excellent structure. The Ulupna vineyard is situated on a small, distinctive site with the cooling influence of the Murray River and the alluvial soils, which are steeped in Red Gum and Peppercorn tree relics. As well as reflecting the landscape that it comes from, it is also a reflection of the people who made it. Long time residents in Australia and Europe, the Ulupna team brings European awareness and sensitivities into an Australian context.	
<b>VINIVITICULTURAL DETAILS</b>	There are only 4 ha of Cabernet Sauvignon planted in our 22 ha vineyard. These were cuttings from a neighbouring vineyard, which were cuttings from the original plantings of Cabernet Sauvignon that arrived in Australia in the 1880's. These are planted using a traditional Double Guyot trellising system. Only organic fertilisers are used and minimal chemical inputs. Only organic fertilisers are used and minimal chemical inputs. The grapes are machine harvested at night so as to be cool and ready for fermentation upon arrival. Fermentation takes between 10-15 days and is temperature controlled with remontage 4 – 5 times per day. A Bordeaux yeast selection is used to enhance the classic Cabernet profile and ensuring a fine tannin structure. The air bag press is set to a soft setting to gain flavour but not bitterness. The wood treatment is longer than the Ulupna Cabernet Sauvignon to balance the more powerful fruit. The 'Limited Edition' Cabernet Sauvignon is not made every year; it comes to light only in those vintages when the fruit presents suitable characteristics for this style.	
<b>GRAPE VARIETY &amp; VINEYARD</b>	100% Cabernet Sauvignon from Ulupna's own vineyard in the Goulburn Valley, Central Victoria.	
<b>WINE ANALYSIS</b>	Alc/Vol: 15.1%, TA: 6.78 g/L, pH: 3.49	
<b>VINTAGE CONDITIONS</b>	A perfect vintage. The long warm summer with early rainfall allowed the grapes to fully ripen and come into the winery at optimal conditions.	
<b>EYE</b>	Deep intense ruby colour.	
<b>NOSE</b>	Shy aromas of black and red fruit with light spices behind.	
<b>PALATE</b>	A full-bodied, beautifully balanced wine with lashings of blackcurrants, blackberries, ripe strawberries and black and red cherries. A long, soft finish allows the richness of fruit to be able to be enjoyed for a long time.	
<b>FOOD MATCHES</b>	Lamb ragu or stuffed capsicums.	
<b>CONCLUSION</b>	A very balanced wine with a very long finish. Drink now but cellaring 7-8 years will reward.	
<b>LAST TASTED</b>	August 2015	
<b>AWARDS (PER WINE STYLE &amp; PER VINTAGE)</b>	<ul style="list-style-type: none"> <li>2015 China Wine &amp; Spirits Awards – Silver (2013 vintage)</li> <li>2016 International Wine Challenge - Bronze (2012 vintage)</li> <li>2016 New York International Wine Competition - Silver (2014 vintage)</li> <li>2017 James Halliday Wine Companion - 90 points (2014 vintage)</li> <li>2016 Decanter Asia Wine Awards - Commended (2014 vintage)</li> <li>2016 Cathay Pacific Hong Kong International Wine &amp; Spirits Competition (2013 vintage)</li> <li>2017 Wine Enthusiast Importer Connection - 86 Points (2014 vintage)</li> </ul>	<ul style="list-style-type: none"> <li>2017 Berlin International Wine Competition - Gold (2013 vintage)</li> <li>2017 San Francisco International Wine Competition - Bronze (2014 vintage)</li> <li>2017 Melbourne International Wine Competition - Silver (2014 vintage)</li> <li>2017 Japan Wine Challenge - Bronze (2012 vintage)</li> <li>2017 Asia Wine &amp; Spirits Awards - Silver (2014 vintage)</li> <li>2017 AWC Vienna - Silver (2014 vintage)</li> <li>2018 Citadelles du Vin - Silver (2012 vintage)</li> <li>2018 The Asian Cabernet Sauvignon Masters - Silver (2012 vintage)</li> </ul>