



ULUPNA

ROYAL PHOENIX CABERNET SAUVIGNON

2017

The Summer Palace - A wine that embodies royal luxury. It has an historical expression of wealth and legacy with Ulupna's signature accessibility. Preserved history in the making - each sip of the wine awakens the ideals and deeds of winemakers that over millennia forged the Cabernet Sauvignon vines into their noble character.

OVERVIEW	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.
VINIVITICULTURAL DETAILS	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. 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 that in the Ulupna Cabernet Sauvignon and Ulupna 'Limited Edition' Cabernet Sauvignon as the fruit is superior and more intense. The Royal Phoenix Cabernet Sauvignon is not made every year. It comes to light only in those vintages when the fruit presents suitable characteristics for this style.
GRAPE VARIETY & VINEYARD	100% Cabernet Sauvignon from Ulupna's own vineyard in the Goulburn Valley, Central Victoria
WINE ANALYSIS	Alc/Vol: 15.0%, TA: 7.49 g/L, pH: 3.33
VINTAGE CONDITIONS	A very good year, with no significant weather events; a large and high-quality harvest, our best yet.
EYE	Bright purple.
NOSE	Opens up to reveal cooked blackberries, with violets, a light aniseed character and a hint of smoke.
PALATE	Blackberries, cooked blackcurrants, dried herbs and fresh green leaves, medium to full bodied with a long finish. Rich and voluptuous, the big fruit dominates, with the alcohol well-balanced and wood sitting well behind.
FOOD MATCHES	Lamb ragu or lamb shanks, or Xinjiang Cumin Lamb.
CONCLUSION	Decanting is a must; cellar for ~7 years.
LAST TASTED	December 2018

AWARDS (PER WINE STYLE & PER VINTAGE)



2015 Korea Wine Competition – Gold (2013 vintage)
 2016 China Wine & Spirits Awards - Gold (2013 vintage)
 2017 Winewise Small Vignerons Awards - Bronze (2016 vintage)
 2017 International Wine & Spirits Competition - Gold (2013 vintage)
 2018 Sakura Japan Women's Wine Awards - Gold (2016 vintage)
 2018 Concours International de Lyon - Silver (2016 vintage)
 2018 Concours Mondial des Féminalises - Silver (2016 vintage)
 2018 International Wine Challenge - Commended (2016 vintage)
 2018 Citadelles du Vin - Gold (2016 vintage)
 2018 Shanghai International Wine Challenge - Bronze (2016 vintage)

2018 The Asian Cabernet Sauvignon Masters - Bronze (2016 vintage)
 2018 China Wine & Spirits Awards - Gold (2016 vintage)
 2019 Halliday Wine Companion - 90 points (2016 vintage)
 2018 Cathay Pacific Hong Kong International Wine & Spirits Awards - Silver (2016 vintage)
 2018 Cathay Pacific Hong Kong International Wine & Spirits Awards - Silver (Food pairing - Dong Bo Rou (Braised Pork Belly), Galbi (Korean Grilled Beef))(2016 vintage)
 2019 Women's Wine & Spirit Awards - Gold (2016 vintage)
 2019 Decanter World Wine Awards - Bronze (2016 vintage)