

ULUPNA
BLACK LABEL

CABERNET SAUVIGNON

2015

History, Style and Taste



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. 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. Wood treatment varies according to the vintage conditions but is used sparingly to allow the fruit to shine.
GRAPE VARIETY & VINEYARD	100% Cabernet Sauvignon from Ulupna's own vineyard in the Goulburn Valley, Central Victoria
WINE ANALYSIS	Alc/Vol: 15.5%, TA: 6.77g/L, pH: 3.45
VINTAGE CONDITIONS	An early summer meant that the grapes ripened earlier and the harvest was done two weeks earlier than the previous vintages. A difficult vintage as all the grapes ripened very close to each other. By harvesting at night, the grapes arrived to the winery in pristine condition and cool, so cool fermentation was ensured.
EYE	Deep ruby colour with pink hints
NOSE	Classic aromas of blackberries and blackcurrants with notes of angelica. Very youthful.
PALATE	The full flavoured palate has blackcurrants and blackberries at the front with cherries on the finish. The soft but grippy tannins giving structure.
FOOD MATCHES	Moroccan spiced lamb or Vegetable lasagne
CONCLUSION	Very youthful with the intense fruit dominating at this stage. Enjoy now over the next 7 – 8 years.
LAST TASTED	July 2016
AWARDS (PER WINE STYLE & PER VINTAGE)	2011 Dookie Wine Show – Bronze (2010 vintage) 2014 China Wine & Spirit Awards – Silver (2010 vintage) 2015 Sakura Japan Women's Awards – Gold (2010 vintage) 2015 Berlin International Wine Competition – Silver (2012 vintage) 2015 Decanter Asia Wine Awards – Commended (2014 vintage) 2017 Halliday Wine Companion – 89 points (2014 vintage) 2017 Sakura Japan Women's Wine Awards - Silver (2014 vintage) 2017 International Wine & Spirits Competition - Silver (Black Label, 2015 vintage)

