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## BIN 444™

### CABERNET SAUVIGNON

#### 2012 VINTAGE

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#### COLOUR

Deep crimson with vibrant purple hues.

#### BOUQUET

Plum and blackberry spice with vanilla toast.

#### PALATE

Ripe Blackberry, dried herbs and olive complemented with integrated toasty oak. Rich tannins give the wine weight and persistence on the palate.

#### VINTAGE CONDITIONS

Very good rains were recorded across all grape growing regions throughout South Eastern Australia during the winter preceding the 2012 growing season. Mild weather with moderate rainfall was observed throughout spring providing excellent soil moisture profiles which promoted healthy vine canopy development, without the necessity for early season supplementary irrigation. The summer months were generally warm to hot across all regions of South Eastern Australia, producing one of the very best vintages of recent years. At optimum ripeness, the fruit showed maximum intensity and vibrancy of flavor with full colour development in the skins and soft supple fruit tannins. Harvesting took place throughout March and April 2012.

#### WINE MAKING

Rigorous assessment of vineyards is essential to identify the fruit style suitable for this wine. Prior to harvest, careful monitoring of the selected vineyards was undertaken by the winemakers to assess flavour development and sugar accumulation. The decision to harvest was based on flavour intensity and varietal character. The fruit was de-stemmed, crushed and inoculated with wine yeast. The temperature range of fermentation was maintained between 20°C and 28°C for periods of 10 to 15 days. The fermenters were pumped over twice every 24 hours to irrigate the grape skin cap, thus liberating the rich colour, fruit flavour and balanced tannins.

CHIEF WINEMAKER: Steve Meyer

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#### HARVEST DATE

March to April 2012

#### BOTTLING DATE

February 2014 onwards

#### WINE ANALYSIS

ALCOHOL: 14.0%

TOTAL ACID: 5.7g/L

pH: 3.53

#### GRAPE VARIETY

Cabernet Sauvignon

#### GROWING AREA

South Eastern Australia

#### MATURATION

Maturation on French and American oak

#### CELLAR POTENTIAL

Short to medium term cellaring

#### FOOD MATCHES

BBQ meats and tomato based pasta

#### AWARDS