



ROAD 13

2014 Jackpot Cabernet Sauvignon

VITICULTURE:

The Cabernet Sauvignon grapes were sourced from our Blind Creek Vineyard. This is a legendary vineyard from which a number of outstanding wines have been made. This is a warm sight that allows for long maturation times of the fruit, well into later October, and sometimes early November each year. The fruit from this vineyard is always dark, concentrated, and powerfully structured, but the tannins are fine and the wines are soft and silky.

WINEMAKING:

The grapes were picked at optimum maturity and destemmed gently into small fermenters. Hand plunging took place 1-4 times a day during the on-skin fermentation. Fermentation temperatures were fairly warm and ranged from 28 to 30 degrees Celcius. The wine was pressed near sugar dryness and transferred to French oak – 25% new – for 16 months. A further six months of aging took place in stainless steel barrels for better integration.

TASTING NOTES:

The 2014 Jackpot Cabernet Sauvignon has a gorgeous dark red, with purple tints. The nose is vibrant and showcases classic and complex aromas of black currant, blackberry, leather, mint, and tobacco. Purity of Cabernet Sauvignon character is evident in the savory pallet with intense notes of cassis, black sage and cedar. The 2014 Jackpot Cabernet Sauvignon is rich, round, and yet concentrated with fresh acidity and generous fine grained, ripe tannins. This well-structured wine is built for ageing. Decanting is recommended and enjoying it with food is prescribed!

SKU: 875724

PRODUCTION: 140 x 6-packs

THE BLEND:

93% Cabernet Sauvignon 3% Merlot 3% Petit Verdot 1% Cabernet Franc

WINE CHEMISTRY:

Avg Brix: 25 pH: 4.0 TA: 6.8 g/L

Alcohol: 14.9% RS: 5.3 g/L

BOTTLED: August 11, 2016

IT'S ALL ABOUT THE DIRT

www.road13vineyards.com