



2018 Ram Paddock Red

Tasting Notes

Ruby core with garnet hue.

Aromas of Red berries and currants mixed with tobacco and leather against a background of fragrant violets. Juicy plums, blackberries and redcurrants intertwined with spicy cider and dried herbs on the palate balanced with elegant dusty tannins, gentle acidity, and a refreshing mineral reprise.

Final Wine: Bottled: 03/10/19 Alc: 14.5 % pH: 3.77 TA: 5.1 RS: 0.26g/L

Vineyard & Winemaking

2018 Harvest was all about extremes. Climatically it was the second warmest season after 1998 and we experienced 1319 growing degree days. There was no frost pressure this season and flowering went through early and evenly. Unseasonal rains came mid-summer, which cause a spike in vine growth, this was control by diligent canopy management but the vineyard team. The late autumn provided us with warm settled conditions which played into our hands nicely the three varieties which make up Ram Paddock Red. The Merlot came in first all plush & juicy, then the Cabernet Franc arrived showing off its floral aromatics then finally the Cabernet Sauvignon with its cassis aromas and structured tannins.

All the grapes are estate grown. The fruit is handpicked and destemmed with the goal of having whole berries to give us a long fermentation with wild or high glycerol producing yeast that slowly builds to a hot peak temperature. Malolactic fermentation is encouraged during primary, and a long warm post ferment maceration is carried out until the tannins are balanced.

The batches are aged in French oak with 25% being new. The varieties and their batches are kept separate through several rounds of rack and returning to develop the structure of the wines. Blending is carried out mid-summer and the final blend is barrelled done for a final stretch of maturation over the following harvest/winter. In early spring the barrels were racked to tank, lightly fined and course filtered before bottling.

The final blend: 40.32% Cabernet Franc 38.52% Merlot 20.62% Cabernet Sauvignon 0.54% Syrah