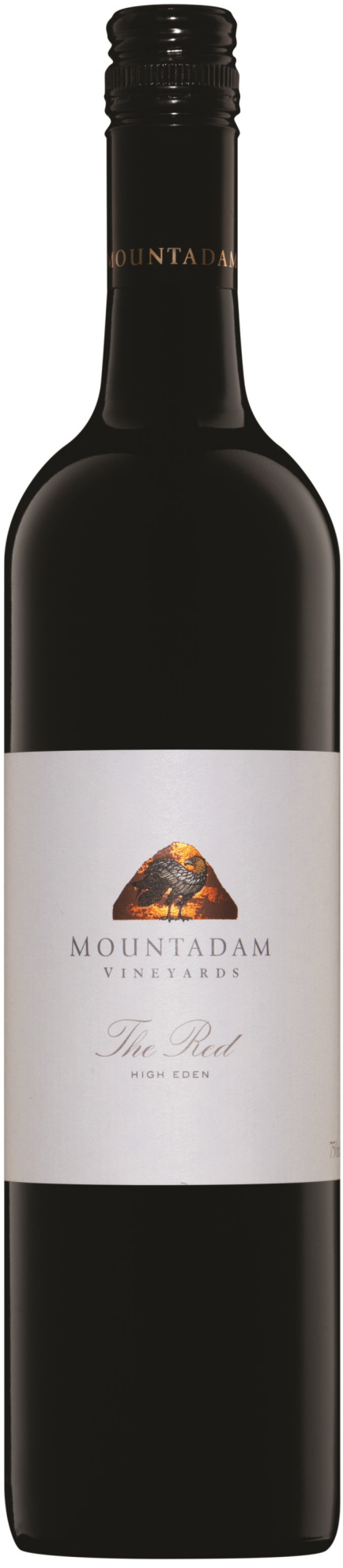


MOUNTADAM
VINEYARDS

2015 MOUNTADAM

High Eden

The Red

Established in 1972 , Mountadam High Eden Estate is one of Australia's oldest cool climate vineyards. Situated on a unique rocky outcrop the estate commands an easterly aspect over Eden Valley. All fruit used to craft this wine is grown on the estate.

Winemakers Note

On release the aroma of this wine is both attractive and complex. Cassis and hints of black olive point to the varietals use to create this wine. The palate is dominated by cassis with subtle black olive notes on the back palate. Cedar and spice characters from maturation in French oak add to the complexity of the palate. The wine is supple and well balanced with good length.

A significant rain event in January provided good soil moisture for the end of the ripening period. Even temperatures post veraison provided perfect ripening weather .

Fermentation of several Cabernet Sauvignon and Merlot parcels were carried out in 8T submerged cap fermenters. The musts were run off daily and returned to the fermenter for 14 days. The skins were then allowed to sit submerged for a further 6 weeks prior to pressing. Maturation was carried out in new French oak barriques for 20 to 24 months. Post maturation the individual parcels were blended to create this balanced, elegant wine.

Careful cellaring will reward patience up to and possibly beyond 2035.