



David Franz
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2003 Georgie's Walk Cabernet Sauvignon

Production:

Picked April 11 2003,
Single vineyard wine.
2.86 tonne to the acre
Total production 3720
bottles

Colour:

Bright, yet deep berry
red. Hints of brick on
the meniscus reflect-
ing its 5 years of age.

Nose:

True Barossa Caber-
net varieties- lifted
blackcurrant over
musky chocolate
underpinned by men-
thol and spice. New
American oak vanilla
complexity fills out
the deep red black
fruit for a harmonious
nose.

Palate:

Big soft summer
berry fruit with lifted
mint upfront. Middle
palate fills with a rich
compote: layered
American oak vanilla,
balanced ripe berry
fruit over lingering
mint and soft tannins.
Great length and
density filled with
smoky yeast complex-
ity finishes with an
'everlasting' rich fruit
sweetness.

When it comes to wine, each one of us has a favourite. I guess I fly in the face of fashion a bit but Barossa Cabernet Sauvignon is undoubtedly mine. Cabernet from the Barossa is as unique and distinctive. The flavour spectrum encompasses all the great varietal characteristics but then keeps on going to include blackcurrants, spice and chocolate. Few things can match the poise of full flight Barossa Cabernet... especially when (like the 2003) you get it oh so right!

If you stand on my verandah, lift up to tip-toes and look carefully, you can just make out the 'Horse Paddock Cabernet' block. Most of the vineyard is on the flat, nestled in bottomless rich River Flat loam but the top third stretches itself up a gentle rise to where the soils become thinner and much less giving. Unlike Shiraz, Cabernet responds better in these richer soils and sheltered surrounds. This unique combination of soils, slope and protection gives a deep complexity and richness to the wines it produces.

The Warm 2003 season produced a 2.8 tonne to the acre crop absolutely chock full of Barossa Cabernet goodness. The grapes were picked, not on sugar level but when the tannins were ripe soft and sweet, peppered with crunchy seeds.

Following late night harvest the fruit was destemmed then fermented on it's skins with twice daily pumping over for four and a half weeks. This extra long process extracts softens and integrates the tannin flavour structure of the wine. After pressing, the Cabernet sat on gross lees through malolactic (or secondary) fermentation. I leave all my reds (and most of my whites) on extended lees contact whilst it goes through 'Malo'. It seems to really unlock a lot of the fruit sweetness and fill out the bass notes in the palate.

Once Malolactic conversion was complete, I racked the wine into one year old American oak hogsheads for 12 months maturation. The wine was then transferred for another twenty two months aging in four year old American Oak hogsheads (I use only American Oak on my Cabernet.) The looser grain and sweeter vanillin sweetness enhances and mellows the inherent rigidity of Barossa Cabernet better than the more austere and tighter French Oak does.

three years in the bottle has allowed the flavours to integrate into an absolutely packed mouthful of flavour.

