

YELVERTON RESERVE CABERNET

tasting notes



GRAPE VARIETY	96% Cabernet 4% Malbec
VINTAGE	2004
OAK MATURATION	100% of the wine aged in a combination of new and two year old French oak barriques for 22 months.
TYPICAL ANALYSIS	14.0% Alc/Vol
RELEASE DATE	December 2008
PEAK DRINKING	Drinking well upon release but has the complexity to evolve and impress towards 2015.
FOOD MATCHES	This wine suits the classics. Try with matured hard cheeses, rosemary infused lamb or rare beef fillet steak.

COLOUR	Deep garnet red.
AROMA	Rich mulberry and blackberry fruit merge with classic dusty oak in a sumptuous and distinctly regional cabernet nose.
PALATE	The palate is robust with nice mid palate sweetness and appealing soft tannins at the finish. Familiar mulberry and spiced fruit flavours run the full length of the wine and should develop nicely with time. A powerful wine that is now only just beginning to open and show its true potential.

winemaker comments

VITICULTURE

Fruit sourced to make the Yelverton is grown with absolute attention to detail. Identification of soil boundaries within blocks is the first step in selecting potentially superior fruit. Close monitoring and analysis of these vines leads to shoot or bunch thinning by hand if required to obtain the perfect balance for good exposure and healthy ripening. A philosophy of minimal inputs in these premium blocks allows the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2004 vintage had good early rains and was quite cool up until mid March just as the reds were ripening, then a heat wave brought most varieties on in a rush. The late heat salvaged what may have otherwise been a disappointing year.

WINEMAKING

Our Forester Yelverton Cabernet Sauvignon parcels are gently crushed to small open fermenters and receive a slight "drain-off" of free run juice to increase the skin to juice ratio. This helps intensify the flavour, aroma and body of the wine without altering the underlying unique vineyard qualities present. A slow temperature controlled ferment is employed with daily draining away of fermenting juice under gravity and pumping back over the skins to assist in the extraction. Heading down boards keep the 'cap' of skins submerged beneath the cool fermenting wine to avoid excessive heat which we believe leads to a more refined wine. The ideal skin contact time in fermenter varies from one vintage to the next with the 2004 cabernet spending an average 9-12 days in contact with skins before pressing out. The best parcels are aged in fine grained French oak barriques for 20-22 months with careful blending of the Yelverton taking place approximately three months prior to bottling.

STORAGE / BOTTLING

The 2004 Yelverton was bottled in February of 2006 to premium claret glass with a DIAM closure. Stored in our temperature controlled cellar for three years prior to release this wine is drinking exceptionally well now and with prudent storage will continue to show well towards 2015.




FORESTER
Estate

"find THE goodTIMES, FIND forester"

t (08) 9755 2788
f (08) 9755 2766
e info@foresterestate.com.au
w www.foresterestate.com.au

MARGARET RIVER WINE REGION