



TAYLORS® THE LEGACY

CABERNET SAUVIGNON 2015

TASTING NOTES

COLOUR

A deep red with some brick red development to the hue.

NOSE

The wine has bold, lifted varietal aromas of cassis, mint, ripe black cherry, roast coffee beans and subtle aniseed. French oak maturation is evident with characters of cedar, nutmeg, cinnamon and cigar box adding to the wine's overall allure.

PALATE

The wine has a long and generous palate with concentrated varietal flavours of black cherry and cassis fruit characters throughout with well integrated fine grained French oak nuances of cedar and tobacco. The wine also has a savoury edge running throughout the palate. The finish is long and persistent which continues to tantalise the taste buds well after the wine is gone.



VINTAGE CONDITIONS

In the Clare Valley, the growing season in the lead up to vintage 2015 saw slightly higher than average amounts of rainfall initially and then very little fell, making it the driest ever August recorded at the estate. These conditions were conducive to frost and there were 14 events recorded. The first evidence of budburst appeared in the last week of August which is relatively normal. Rainfall for spring was well below average, with further frost events recorded during this time. Not only was the spring weather extremely dry, it was also warm and windy. These conditions led to higher evapotranspiration (water loss), and despite our significant irrigation effort during October and November, still had a detrimental impact on flowering with resultant bunch numbers down on average. December and January were relatively mild, with rain falling during the second week of January. The moisture was a welcome relief after such a dry spring and the white varieties on the estate responding well for both yield and quality.

FRUIT SOURCING

The crafting of The Legacy could be described as a journey; one which began initially with the construction of the individual wines that make up the completed blend. Firstly, the Cabernet Sauvignon. The majority of the blend was sourced from a series of exceptional vineyard blocks on the Taylor family estate, including A70 and E20 from the St Andrews vineyard, and the W10 block, an older vineyard located on the Wakefield river flats. There was another parcel sourced from one of our long term grower partners in the Coonawarra region. Next, the Merlot, which was sourced solely from the Taylor family estate. Lastly, there was a small parcel of Cabernet Franc, selected for aromatic lift, and this was sourced from the Coonawarra region.

VINIFICATION

After receipt of the fruit into our winery cellars, each parcel was gently de-stemmed and then quickly chilled to 4°C in the must lines prior to being transferred to stainless steel fermenters and cold soaked for a period of five days. The majority of the Cabernet Sauvignon was then transferred to a selection of fine grained, high quality French oak. The art of barrel fermentation is a practice that we have been perfecting in our winery for more than a decade. The fermenting must is gently mixed using our gas mixing system – each barrel afforded individual attention, twice daily. After primary fermentation, malolactic fermentation also takes place in barrel and then the barrels are carefully sealed to allow an extended period of skin contact which softens the tannin profile and contributes to the sublime texture of the wine.

OAK MATURATION

The wine had a wonderful life in premium French oak barrels, starting with about 8 weeks on skins post fermentation. The heart and soul of The Legacy's barrel program was maturation in Jean Louis Vicard barrels – a selection by the Cooperage of their finest 36 month old, fine grained and lightly toasted. The wine enjoyed 36 months maturation in a cool, temperature controlled cellar, allowing the oak to impart powerful savoury characters and textural richness.

CELLARING

Up to 20 years from vintage. If enjoyed in its youth, decanting is recommended.

TECHNICAL DETAILS

Alc/Vol: 14.5% Acidity: 7.52 g/L Residual Sugar: 0.62 g/L pH: 3.40