



JACK ESTATE

2014 Mythology Cabernet Sauvignon

The Mythology Cabernet Sauvignon is a tribute to ancient practices; its origins are in the richness of the Coonawarra soils and the artistry of traditional winemaking techniques.

Colour

Intense crimson red.

Aroma

Complex medley of blackberries and dark summer berries, with a touch of fresh mint and tobacco leaf.

Palate

Dense dark fruits with brilliantly aromatics of raspberries and plums, dark chocolate and vanilla bean. Full bodied with lovely tannins, complemented by well-balanced French oak and a wonderfully long structured finish.

Winemaking

Quite a wet winter was followed by intense heat mid summer, leading to lower than average yields. This was followed by the longest ripening period in quite a few years, finishing well into May for some varieties.

The selected parcels of ultra-premium fruit from the sub-regions of Racecourse and Glenroy were picked in the last week of April, and were fermented individually in 4.5t open fermenters. The wines were pressed off to barrel to complete primary alcoholic and malolactic fermentation and initially matured separately for 18 months. Primary blending and a further 22 months of maturation have allowed the individual components to harmonise into a balanced yet powerful wine.

Cellaring

With careful cellaring, this wine will gracefully age for the next 15 years.

Food matching

Wood fired goat shoulder marinated in Baharat (Lebanese seven spice), garlic, and preserved lemon.

Region

Coonawarra

Technical Information

Alc/Vol: 14.0%

pH: 3.6

Total Acidity: 6.5g/l

Winemaker

Shannon Sutherland

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