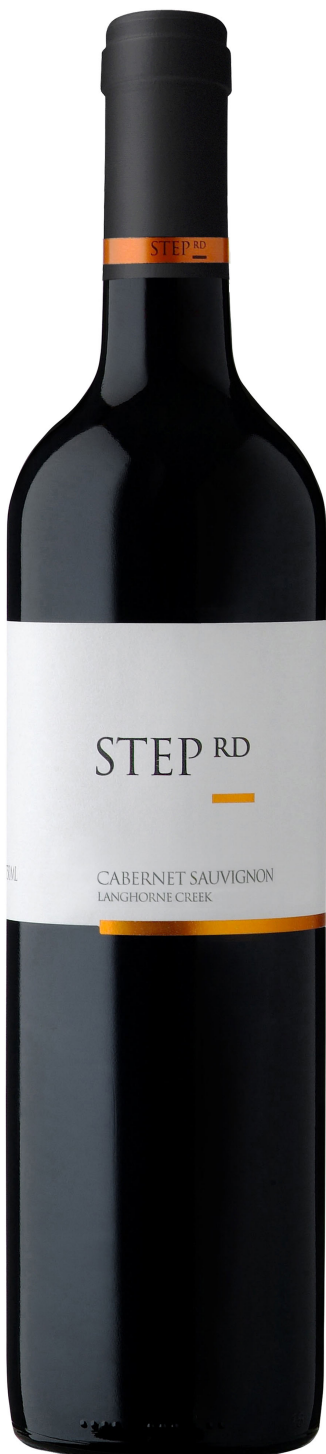


STEP RD

At Step Rd our award winning wines not only reflect our winemaking philosophy, they reflect the essence of who we are. Dedicated to bringing you cool climate wines with a strong regional edge, Step Rd delivers contemporary wines with unique varietal character, persistence and finesse.

Passionately vibrant – crafted with spirit.

CABERNET SAUVIGNON



VINTAGE

2007

REGION

Langhorne Creek

Established as a premium wine-grape producing region as far back as 1860, Langhorne Creek is one of Australia's oldest wine regions. Deep, rich alluvial soils enhance grape quality, producing Cabernet of great character, style and elegance.

COLOUR

Dark red with crimson hues.

BOUQUET

Notes of cassis and blackberry are balanced by hints of mocha.

PALATE

Velvety plum, cassis and mocha, supported by firm but slightly grainy tannins. An elegant wine with good palate weight and length.

**WINEMAKING
TECHNIQUES**

Grapes are picked on both colour and flavour development. Picked at night to enable a cold onset to fermentation. Once crushed they are then fermented for 7-10 days at around 20 degrees, in small batches using neutral yeast. Small open top fermenters are used with hand pumping over and rack and returns to ensure optimum extraction of tannins and colour. The ferment is then softly pressed using an airbag press, so we do not extract the bitter tannin, producing a fruit driven style of wine. Once pressed the wine is transferred into a combination of French and American oak where it undergoes natural malolactic fermentation. Following maturation the wine is blended and prepared for bottling.

ALCOHOL

14.5%

PH

3.54

ACIDITY

6.7 g/L

SUGAR

2.1 G/F

MATURATION

12-18 months in new and one year old hogsheads, 65% French, 35% American.

WINEMAKER

Justin Coates

AWARDS

Silver – International Wine & Spirit Comp. 2011

FOOD MATCH

Crispy fried duck in master stock.