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COLLOCA 'THE CHATEAU'

BAROSSA VALLEY, AUSTRALIA

VINTAGE

The 2010 vintage was preceded by good winter rainfall, providing sub-soil moisture for the summer months. This provided strong canopy growth and a strong fruit set. The summer ripening period was relatively cool, with warm days the normality, providing even ripening across the vineyards. Pristine flavours were developed in this time, with excellent tannin formation.

SINGLE VINEYARD

The grapes were selected from the Ross Family Vineyard in the Southern Foothills of the Barossa, near the township of Lyndoch from flat gully blocks to hilltop vistas. Here the grapes thrive on the gentle sun soaked Northern aspects that provides full varietal development of these varietals. The soil is a rich Duplex structure of brown loam over red clay to weathered gravel over limestone.

WINEMAKING

Fruit from each vineyard was picked at optimum ripeness and crushed into directly into open top fermenters and yeast added to immediately start the fermentation and remove the chance of any spoilage occurring. The subsequent day, and for a period of 6-8 days following, the fermenting must was hand 'pumped-over' twice a day. The wine was then drained and the skins pressed in a bladder press, for gentle skin contact resulting in softer and silkier tannin extraction. The wine was then transferred into 100% new French oak barrels for maturation. Over the next 21 months the wine was racked twice and topped at regular intervals. Prior to bottling, the final blend was assembled and the wine received a polishing filtration. The wine was aged in bottle for 18 months prior to release.

TASTING NOTES

The Cabernet Sauvignon provides blackcurrant and structured tannins. The Cabernet Franc the perfumed intensity and richness on the palate, while the Merlot gives, mulberry and plum fruit and mid palate weight. Together they produce a wine that is harmonious and elegant. Drinking well for your immediate enjoyment, but can be cellared with confidence over decades of further enhancement.

Vintage	2010
Appellation	Barossa Valley
Composition	40% Cabernet Sauvignon, 40% Cabernet Franc, 20% Merlot
Alcohol	14.5%
pH	3.33
Production	256 cases
Bottled Date	February 21, 2012
Release Date	September 26, 2014



SILVER MEDAL

