



## BROWN BROTHERS MILAWA VINEYARD Tasting Notes

---

### 2013 Brown Brothers Patricia Cabernet Sauvignon

Release date – 17/03/2018

#### The Wine

The Patricia Cabernet Sauvignon is an inky purple/black colour with aromas of blackcurrant and dried herbs, while the French oak influence offers a gentle 'cigar box lift' to the nose. On the palate the wine is powerful and intense with dark berry fruit, spice and hints of nutmeg. It has good length and is well structured with ripe flavours and a seamless elegant finish. The Patricia Cabernet Sauvignon has already received 2 and a half years bottle age to soften and integrate its characters and will continue to improve over the next 6-8 years in the cellar.

#### The Grape Variety

Cabernet Sauvignon is widely regarded as the king of red grape varieties. Its origins lie along the Gironde in the renowned Chateau country of south-west France, where it is the major component in the esteemed red wines of the area – Claret. The parents of cabernet sauvignon are cabernet franc and sauvignon blanc. When grown in cool grape growing regions, cabernet sauvignon is typified by deep rich colour, alluring berry aromas on the nose and a deeply flavoured elegant palate with a long, firm finish.

#### Technical Description

Fruit for the 2013 Patricia Cabernet Sauvignon was sourced from two vineyards in Victoria. The King Valley grower we have was an outstanding performer of the vintage contributing 96% of the blend while the Glenlofty vineyard of the Pyrenees makes up the balance. The fruit was harvested in April 2013 at a baumé level of 13.3. The wine was destemmed and crushed to open top fermenters in the Kindergarten Winery. The wine spent 17 months in 65% new, 12% one year old and the balance older French oak barriques. A number of blending trials took place to produce a very intense and powerful wine from a low yielding vines. The wine was bottled with an alcohol of 13.5%, a pH of 3.52, and an acid level of 6.0 g/L.

#### Serving Suggestions

This concentrated red wine would make a great partner to soy marinated wagyu beef on ginger broccolini and potato gratin. It could also be enjoyed with a selection of aged cheddar cheese at the end of a meal.

#### Related Wines

Shiraz, Mondeuse and Cabernet

