

Jim Barry Wines 'Kirribilli Single Vineyard', Coonawarra, Cabernet Sauvignon 2016



A wonderfully poised wine delivering perfumed mint and chocolate notes, cassis and blackberry through to a long and savoury finish.

Producer Note

Certain names resonate strongly within Australian wine history and Jim Barry is one of them. It was Jim Barry's drive that helped shape South Australia's Clare Valley as a benchmark producer of world class Riesling and cemented it as one of Australia's premier wine regions. Jim was the first qualified winemaker in the Clare Valley, graduating with a degree in oenology from the prestigious Roseworthy Agricultural College in 1947. Founded in 1959, Jim Barry Wines is still family owned, with three generations of Roseworthy graduates. Jim's son Peter became managing director in 1985 and today Peter's children Tom, Sam and Olivia are the winemaker, commercial manager and brand ambassador respectively. Voted '2020 Winery of the Year' at the Halliday Wine Companion Awards they produce highly acclaimed and award-winning wines.

Vintage

The 2016 vintage in Coonawarra was around two weeks early due to a warmer than usual October, with the warm weather continuing for the remainder of the year. January through to March experienced milder conditions in the lead-up to harvest, allowing fruit to finish ripening over an extended period. The growing season was very dry, receiving only about 50% of the average rainfall.

Vineyard

Over the past 56 years, Jim Barry Wines has developed and nurtured a mosaic of vineyards, each of which is unique in site, soil and aspect. Distinct parcels of fruit are selected to make wines that reflect the vineyard where the grapes are grown. This Cabernet Sauvignon was selected from the 'Kirribilli Single Vineyard' in the Coonawarra and shows the hallmark richness and intensity of wines grown on the region's famous terra rossa soil. The Coonawarra wine region's climate is maritime, influenced by the Southern Ocean which is only 37 miles away. The row orientation in the vineyard is north to south which allows the vines to catch the afternoon sun.

Winemaking

The grapes were destemmed, carefully sorted to remove any unwanted leaf or stem material; and gently crushed, which allowed a small proportion of whole berries to pass through. Fermentation occurred in stainless steel fermenters with heading down boards, which submerged the skins in the fermenting must and gently extracted colour, flavour and tannins. Pump-overs were conducted twice per day, with a rack and return each day. Fermentation lasted for seven to nine days before being pressed. Malolactic fermentation took place in oak, encouraging a seamless integration. The wine was matured for 12 months in 100% French oak.

Tasting Note

A wonderfully poised wine showing aromas of lifted floral notes, cassis and blackberry briary fruits complemented by an attractive earthiness, mint and tobacco notes. Vibrant cassis and red-berried fruits are framed by well integrated and fine-grained tannins through to an exquisite finish. Perfect with roast lamb.

Grape

Cabernet Sauvignon 100%



Winemaker:	Tom Barry & Derrick Quinton
Region:	South Australia
Sub region:	Coonawarra
Country:	Australia
Alcohol:	13.7%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	0.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/Yes
Organic/Biodynamic	No/No
Product Code:	5444816A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap