



PATINA

2014 Cabernet Sauvignon

Patina is a family-owned estate nestled in the rich volcanic slopes of Mt Canobolas near Orange, New South Wales. Owner and winemaker, Gerald Naef, blends science and technology with age-old tradition to create complex flavours forged by the elements of nature. His Patina Wine represents the complexity and elegance of cool climate wine defined by nature and his personal signature.



Variety: Cabernet Sauvignon

Region: Orange, NSW Central Highlands

Winemaker's Notes: The high elevation cool climate volcanic soil and intense sunshine of Orange produces Cabernet with intense fruit, high natural acid and good tannin structure. I find that judicious maturing in French Oak combined with a small proportion of new American Oak displays fruit intensity up front with a soft tannin finish. The intense fruit and crispness of this wine make it a particularly good companion to food.

Winemaker: Gerald Naef

Colour: Red with a few hints of purple.

Aroma: Inviting aromas of blackberry, plum, dark cherry and chocolate integrate well with cedary oak.

Palate: The palate is fruity and refreshing up front leading to fine but mouth filling tannins mid palate and a medium long finish.

Winemaking: The yield was quite low this year so I combined a couple other Bordeaux varieties into this wine, it includes 6% Cabernet Franc and 4% Petit Verdot and 90% Cabernet Sauvignon. The grapes were hand picked, wild fermented in open top oak barrels, pressed off skins when dry and aged for 28 months in new and one year old oak barrels.

Cellaring: Although drinking well now expect this wine to evolve favourably well beyond 2020.