



PATINA 2015 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

Winemakers 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 illuminates the fruit intensity up front and contributes to well rounded tannins. The intense fruit and crispness of this wine make it a particularly good companion to food.

Winemaker: Gerald Naef

Colour: Red with hints of brick red.

Aroma: Tantalising aromas of ripe fruit and dusty, herbaceous notes balance with developed complexities of barrel ageing.

Palate: The palate is mouth filling yet elegant with up front ripe black currant and blackberry flavours leading to a dryer mid-late palate finishing with mature tannins and hints of tobacco and chocolate. This is a very well balanced wine with subtle, integrated oak.

Winemaking: Rolling off of a very warm growing season the grapes were fermented with native yeast in open top oak barrels, pressed off skins when dry and aged for 23 months in new and one year old oak barrels. I used primarily French oak but there was one American and one Hungarian oak barrels in the mix.

Cellaring: Although drinking well now expect this wine to mature well for at least ten years.