



PATINA

2001 'Aged Release' 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: I processed five tonnes of 2001 Cabernet grapes, all sourced from a local grower as my new vineyard was still a year off production. The field sample provided by the grower indicated the grapes were ready to harvest but they came into the winery much less ripe than the field sample had indicated resulting in a wine that was quite high in acid and tannin making the wine too sharp when young but great attributes for a long living wine.

Winemaker: Gerald Naef

Colour: Red to brick red.

Aroma: The nose is very complex showing primary fruit characters of herbs, plum, black currant, prunes, cherry and oak characters (tobacco, pencil shavings, cloves, cedar) and savoury aged characters of soy, ink, toffee, walnut and coffee grounds.

Palate: The palate is amazingly fresh and light for this aged wine, starting with inviting ripe fruit leading to good acid and fine tannin mid palate flowing through to a long finish with hints of sour cherry.

Winemaking: My focus was on any winemaking aspects that would soften the herbaceous characters of this early picked cabernet. It was cold soaked to bring out the darker fruits; pressed off skins when nearly dry and left in oak for a considerable time.

Cellaring: Time has done this wine well and it is difficult to know how long it will keep improving. In a blind tasting I would likely categorise it as a much younger wine. It has developed a distinct crust in the bottle adding to the romance of opening it now, but I wouldn't be in a hurry, it should continue to evolve favourably for a number of years.