

# KOOMILYA

*"Upon purchasing the vineyard in 2012 I saw it as an ideal place to create blends that included grape varieties I believe will see McLaren Vale into the future, and further, complement the traditional varieties of Cabernet Sauvignon and Shiraz. I grafted two contoured and terraced blocks on deep red soil closest to the scrub at the top of the south-facing slope to Touriga Nacional with the intention of blending with Tempranillo, Graciano and Mataro. Blending with Cabernet Sauvignon was never planned, but as fate would have it, there is a magic between the two varieties that can't be ignored. -*

Stephen Pannell



**VINTAGE:** Mostly joyous but not without its challenges. Good winter rain led to strong growth with good cover in the mid row and under vine well into summer. Nervous expectation after two low yielding years muted conversations about the potential for a good year right up until harvest. No disease pressure, good canopies and plentiful bunches led to a long ripening season. Some varieties tested patience and drew out vintage well into May. The greatest challenge was finding enough hours in the day and enough people to help with harvesting the plentiful and perfectly ripe fruit.

**FLAVOUR PROFILE:** Crème de cassis is a classic aroma for Cabernet Sauvignon and here it is in abundance. Unsmoked cigars in a cedar box sitting in brambles surrounded by a moat of master stock - if such a thing is possible. The Touriga Nacional florals support Cabernet's aromatics and amplify them.

**STRUCTURE and TEXTURE:** Raspberry leaf, pink jelly crystals, split red wood, star anise and black currants are matched by an oyster shell texture that builds and builds again before a glossy crescendo, and a wall of fruit that slowly disassembles and forces you to swallow. A joyous riot that will bamboozle and polarise. Cabernet Sauvignon needs Touriga Nacional!

**VITICULTURE and WINEMAKING:** Block 1 Cabernet Sauvignon hand harvested on the 25th of March and gently crushed to a stainless-steel fermenter with 13 days on skins before pressing and settling in tank for 35 days. Racked to old French oak puncheons for malolactic fermentation and maturation before blending.

Block 8 and 11 Touriga Nacional hand harvested on the 8th of April and gently crushed to an old French oak fermenter for 13 days before pressing and settling for 21 days. Transferred to an old 2800L French oak vat for malolactic fermentation. Blended on the 13th of October, 75% Cabernet Sauvignon and 25% Touriga Nacional, and sent to French oak puncheons, 3rd to 5th use, for 12 months. Bottled unfined and unfiltered on the 28th of October 2022.

**CELLARING:** 10+ years. Best decanted an hour before drinking.

Alcohol 13.5% | pH 3.61 | Total acidity 6.5 | Total Sulphur 61ppm