

FOUNDERS VIEW

Variety: Cabernet Sauvignon

Vintage: 2018

Region: Barossa, South Australia

Alcohol: 14.5%

The founders of Krondorf village farmed small plots, where vines grew among produce, orchards and livestock. In the 1890s, the Glenview winery was founded, which overlooked these little farms. This winery became the engine room of Krondorf wines. Honouring this history, this range of wines is a result of long-term partnerships with exceptional and often multi-generational Barossa growers. We also use parcels of fruit from our Rifle Range Road vineyard, which display vibrance and generosity.

Climate

With a latitude of 34 degrees south of the equator, the Barossa Valley enjoys a Mediterranean climate. Cool, wet winters account for most of the annual 550ml rainfall. Warm, dry summers give ample sunshine hours for vine growth and grape ripening.

Variety

Barossa cabernet plantings date back to 1888, with plantings at Kalimna, in the Northern Barossa, amongst the region's oldest. Often used as a blending component with shiraz in the past, today cabernet is thriving as a stand-alone varietal wine from the Barossa. Growers have identified individual sites with cooler microclimates in sub-valleys and at higher altitudes that allow the fruit to ripen slowly and evenly, with distinctive blackberry and blackcurrant flavours in the resultant wines.



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The 2018 growing season began with above average winter rainfall in 2017. Warm conditions in October and November led to dense vine canopies, with good flowering and bunch set.

Spring and summer rains were significantly below average, with high January and February temperatures slowing ripening and contributing to lower fruit yields due to smaller berry size. Overall, the Barossa Valley wine grape crush was down in excess of 20% on the bumper crop of 2017, but still above the five-year average.

Cabernet wines produced from the smaller berries of 2018 exhibit great depth of colour, with concentrated blackberry and blackcurrant flavours and firm structural tannins.

Winemaking

After harvesting, the individual parcels of fruit were vinified in small stainless steel fermenters. This enables careful extraction of the colour and flavour from the grapes during fermentation into the final wine.

The gentle removal of soft natural tannin is carried out by “pumping over”, a process which involves pumping the fermenting grape juice over its own skins. This adds significant mouthfeel qualities to the final wine and will enable the wine to improve in the bottle over an extended period of time.

The resultant wines were pressed gently using the best pressing technology available. The pressings portion is added back to the final wine at blending time, allowing for development of this well-structured cabernet, attributes that the Barossa is world famous for.

Maturation of the wine was carried out in new and second-use French oak hogsheads over a 15-18 month period in our cool cellars. Individual barrels were selected from the chosen parcels to form the final blend.

Tasting notes

Deep red with purple hues. Blackberry and blackcurrant aromas with leafy notes.

Concentrated varietal cassis flavours with hints of choc mint and forest floor. Fine structural tannins and spicy French oak support a strong core of expressive blackberry and blackcurrant fruit.



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