



DASH FARM CABERNET SAUVIGNON

2021 Joshua Cooper

Grapes Cab Sauv
Colour Red
Origin Australia, Victoria
District Mount Alexander
ABV 14%

Tasting notes

Gentle, silk-velvet texture, lots of lush dark fruit, but the balance quite 'European', if more Bolgheri than Bordeaux. Yummy. Drinking range: 2023 - 2033 L&S (*Aug 2023*)

2021 Mount Alexander Cabernet is a lovely, bold wine with an unusually lively and tense finish. As I understand it, this vineyard site is extremely late-ripening, and this means that while the fruit is ripe and silky, there is terrific freshness embedded in the grapes, too. What I find exciting about this wine is that it is only two years old, yet the tannins are already perfectly integrated into the whole. Again, this must be a factor in the vineyard's long hang time. If you want to taste a top-end Cab with inbuilt energy and complexity, volume, silkiness and charm, this is it!

Matthew Jukes www.matthewjukes.com (*Oct 2023*)

This 2021 Dash Farms Cabernet Sauvignon is the highest in alcohol of the three wines in this release, and it clocks in at a reasonable 14%. It's the darkest in color and the most "typical" of the three. Aromas of cassis, licorice, blackberry and black tea appear on the nose, while the palate follows with a stream of black fruit. The tannins ride high here (as opposed to the Shay's Flat, where they lurk on the back of the palate), and the structure reveals a silken lava flow of fruit. It's polished in its way and certainly intense. The granitic soils of the site expose a minerality in the mouth and show dried herbs, tea leaves and brine. It's leafy and long. Drinking range: 2022 - 2037 Rating: 94+ Erin Larkin, www.RobertParker.com (*Nov 2022*)

A medium-bodied, focused and youthful red with notes of plums, cherry stones, blackberries, tobacco and dried herbs. Firm, creamy tannins. Excellent freshness and balance. Drinking range: 2023 - 2030 Rating: 92
Nick Stock, www.jamessuckling.com (*Nov 2022*)

Planted 1999 Dash Farms sits perched at over 450m asl on the Southern granitic slopes of Mt Alexander (Leanganook) looking back towards Mt Macedon and the Macedon Ranges. Like Ray-Monde, it sits just outside the Macedon Ranges GI. An extremely late ripening site for Cabernet Sauvignon, the fruit was harvested in late April.

Hand harvested with strict fruit sorting in the vineyard, bunches were the 100% destemmed and partially foot crushed before loading into open fermenters where they remained for three weeks. The must was allowed to soak until natural fermentation commenced and then extracted with a combination of pumping over, delestage and pigeage before basket pressing. Elevage took place in a combination

of new Stockinger 300l (30%) and seasoned thin staved Bordeaux coopered barriques for 12 months, before four months in stainless steel after assemblage. The only addition to the wine is a small dose of sulphur.

The mountainside nature of Dash Farm provides incredible freshness to the wine. Deep, inky purple with intense violet, seaweed and cassis, and graphite, sweet herb and spice attest to the cool nature of the site. Only medium weight though remarkably intense it presents as the most "Claret" style of the three Cabernet Sauvignon cuvees, full of small dark berry fruit with fine gravelly tannins. Incredibly satisfying in youth for its dark fruit and freshness, this cuvee will reward with additional complexity with medium term cellaring.

Winemaker's notes (*Jan 2022*)

Joshua Cooper

Josh Cooper was brought up on the Cobaw Ridge wine estate in the Macedon ranges, a cool spot north of Melbourne. However as a winemaker, Josh is 'ploughing his own furrow' (as Huon Hooke put it).

After extensive travel and experience at vineyards as far afield as Domaine JJ Confuron and Chablis, but also closer to home with Yabby Lake and Hanging Rock, Josh started in 2012 by specialising in Chardonnay and Pinot Noir from the Macedon ranges and nearby areas. He has now been led by his admiration of some of the great old 'claret' styles of the 70s and 80s he has tasted, to try his hand at Cabernet as well, including buying fruit from the oldest block (planted in 1970) at Balgownie Vineyards in Bendigo.

A low-intervention winemaker sourcing fruit from organic or biodynamic vineyards where possible, Josh uses SO₂ but nothing else, to make whites which are pure and racy (one year in barrel with no lees-stirring), but with enough flesh to be gourmand too. The reds are concentrated, aromatically precise and true to their origins, while remaining beautifully balanced and harmonious, drinkable from the off, but with the Cabernets being capable of long aging like the old wines he so admires.