

Consonance Syrah Cabernet Sauvignon 2006

Consonance [kon-suh-nuh ns] noun - 1. Accord or agreement.
2. Simultaneous combination of tones conventionally accepted as being in a state of repose.

The Coates Consonance range are multiregional wines that bring together synergies in aroma, flavour and texture. The fruit is sourced from vineyards from diverse regions such as McLaren Vale, Langhorne Creek and Clare Valley. These vineyards are selected as representing some of the best fruit that Duane Coates works with in his role as a consultant winemaker. While sitting below the Organically Grown wines in the Coates range, the Consonance wines share the same minimal intervention winemaking with attention to balance, harmony and complexity.

Winemaking

In making this wine, organically grown Syrah (NASAA Certification 5017) from the Strachan vineyard in the Willunga foothills has been fermented on skins for 13 days in open fermenters with the use of wild yeasts to enhance flavour complexity. Cabernet Sauvignon from the Borrett '22 Rows' vineyard in Langhorne Creek was fermented in open fermenters for 11 days prior to pressing to oak.

Maturation in 10% new French barriques and 90% used French oak provides a hint of savoury oak character whilst allowing the Syrah and Cabernet Sauvignon varietal characters to be expressed unhindered. A single racking and regular topping are the only time the wine is disturbed post malo with 20 months spent in wood. Bottling date is determined when the tannin and oak balance feel right, with a further 3 months spent in bottle prior to release. The minimalist approach used to make the Consonance Syrah Cabernet Sauvignon precludes the use of the additives and fining agents such as tannins, enzymes, egg, fish or milk products (this wine is Vegan friendly).

Blend – 52% McLaren Vale, 48% Langhorne Creek
53% Syrah, 47% Cabernet Sauvignon

Coates Wines