



THE TALLY

Reserve Cabernet Sauvignon

Among his many pursuits, Doug Balnaves was a shearer of Merino sheep. A shearer in Australia is paid by the number of sheep he shears. Counted every two hour period, the Tally is recorded in the Tally book. The higher the Tally, the greater the recognition among his peers for skill and hard work. As an expression of this tradition, the Balnaves family see the wine “The Tally” as the ultimate achievement for their company.

Vintage 2013 produced good crops and ripened late in April producing deeply flavoured fruit with fine tannins. Sourced entirely from our Dead Morris vineyard, all fruit was handpicked and 40% of the blend received a long maceration on skins. Maturation was for 20 months in 79% new fine-grained chateau barriques from Taransaud and Sylvain cooperages, before light egg fining and bottling in December 2014 under procork.

Deep rich red in colour, the nose is perfumed with perfectly ripened dark blackberry, liquorice and cassis fruit. The palate is medium bodied and fine, with fleshy cassis and blackberry fruit. The finish is long and textured with fine grainy tannins. This wine is complex and tightly structured, made to cellar with confidence and decant before drinking.

Reviews

Author: James Halliday

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Rating: 97 points

“Deeply coloured, it is the quintessence of Coonawarra Cabernet, with an immensely long palate, fruit, oak and tannins all contributing. Sometimes the oak on The Tally can seem too obvious in blind tastings with other top-flight Cabernets, but it’s hard to see that happening here. The drink-to date has been shortened by the decision to use ProCork.” Drink to 2043

VINTAGE	2013
HARVESTED	19 th & 27 th March 2013
ALC/VOL	14.5%
TOTAL ACID	6.9
pH	3.50
CELLARING	Optimum at 10-12 years after vintage