



Vintage 2020 climate: Hot, dry and minimal frost across the region during the period of critical growth led growing high quality grapes with intense varietal flavours. The dry winter reduced yields from some vineyards planted on sandy soils but overall yields were as expected. Water deficit in the soil between veraison and maturity stages enabled rich and concentrated red forest fruit flavours in red wines.

Grape variety: 98% Cabernet Sauvignon, 2% Shiraz

Viticulture: Trained onto two wire vertical trellises with both wires mechanically pruned back to 2 buds. The canopy is managed through reduced water to restrict its vigour, increase both colour and flavour intensity.

Vinification: After night harvesting, grapes crushed into static fermenters. After a brief cold soak to extract colour and flavour, the must inoculated with selected yeast strain that helps stabilizing colour and producing varietal aroma and flavour. Controlled fermentation occurred over seven days, commencing at 24°C reducing to 20°C. Gentle Pump-overs occurred six times daily to maximise the extraction of colour whilst retaining a soft juicy palate structure. Pump-overs were reduced to twice daily towards the end of fermentation to minimise seed tannin extraction. Wine drained off skin at the time of having fleshy tannins and good body. Afterwards, settling has occurred for three weeks before racking the wine onto new French and American oak for 6 months.

Alcohol by volume: 14.0 %

Tasting notes:

Colour – Crimson Red

Nose – Complex spicy aromas of sage and eucalyptus accompanied with cassis and raspberry notes

Palate - Medium bodied and round with red forest fruits and subtle vanilla flavours.

Please serve at: 15°-18°C

Foods that compliments the wine are: Vegan Enchiladas or cheese and charcuterie platter