



2019

Climate: Hot, dry and minimal frost across the region during the period of critical growth leading up to harvest has enabled high quality grapes with intense varietal flavours to be grown. The dry winter did result in reduce yields from some vineyards planted on sandy soils but overall yields were as expected. Water deficit in the soil between veraison and maturity stages led rich and concentrated red forest fruit flavours in red wines.

Grape variety: 100% Cabernet Sauvignon

Specs: alcohol by volume: 14.0 %

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: Cabernet Sauvignon grapes were crushed into static fermenters after harvesting them at night. After a brief cold soak to extract colour and flavour, the must was inoculated with Bordeaux style yeast strain. Controlled fermentation occurred over ten 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. To avoid any harsh tannins and bitterness, only free run and first pressings were used in this blend. After the pressing, the wine let to be settled for three weeks before racking onto new French and American oak for 6 months.

Tasting notes

Colour – Deep ruby.

Nose – Raspberry jam, mint and floral character with subtle bell pepper and green olive aromas

Palate – Complex with spicy and floral aromas accompanied with vanilla notes and silky soft tannins

Please serve at 15°-18°C

Foods that complement this Cabernet are: baked figs with prosciutto and blue cheese; braised lamb shanks with rosemary.