

COONAWARRA *Estate*

2017 CABERNET SAUVIGNON

A classic, full-flavoured and elegantly structured wine showing the true expression of Coonawarra.

Variety:

100% Cabernet Sauvignon

Vineyard:

The fruit is sourced from our Magarey and Killian vineyards located on the famous terra rossa soil in northern and central Coonawarra. Yield was approximately 5 tonnes per hectare.

Vintage Conditions:

A cool growing season with above average winter rainfall led to a more traditional Coonawarra vintage. The cooler spring conditions caused delay in budburst and flowering. A mild summer coupled with variable weather resulted in a late start to harvest.

Vinification:

Fermented in a mix of open and static fermenters, extended maceration was employed to develop complexity and harmony between the fruit and the tannin structure. The wine was matured in a mix of new and second fill French oak barrels for 18 months prior to bottling.

Tasting Notes:

Colour: Dense crimson with purple hues.

Aroma: Blackcurrant, cassis and rich red berries with a hint of regional spicy mint.

Palate: Concentrated and powerful, well-structured with mocha and chocolate notes contributing to a smooth, velvety texture. Firm, balanced tannins and well-integrated oak give the wine an excellent persistence of flavour.

Peak drinking: Having developed well in the bottle, this wine is ready to drink now or cellar 6-8 years.

Wine Analysis:

Alcohol 14.0%

Total Acidity 6.6g/L

pH 3.53

