



TYNAN'S VIEW RESERVE



CABERNET SAUVIGNON

2010

The Tynan's View vineyard is the southernmost vineyard within the Padthaway district. The vineyard gently slopes to the west and being situated on the high side of the road, it avoids of the spring frosts, which can occur in the district.

The Vignerons has set aside a small block on this vineyard where he seeks to manage yield and canopy to ensure superior fruit quality and concentration of flavours. Each year the very best grapes from the Tynan's View Reserve Block in Padthaway are selected in order to produce this flagship wine.

GRAPE VARIETIES

Cabernet Sauvignon

VINTAGE, GIS & VINEYARDS

Vintage: 2010

GIS: Padthaway; South Australia

Vineyard: Tynan's View;

Treatments: 2010 vintage was warm and ripening period short with harvest in mid-march. The flavour profiles in the vineyard suited vignerons expectations for a reserve release. Harvested in the evening, the grapes were crushed and fermented before undergoing extended oak maturation for 18 months in first and second year barrels to match the target profile established by the vigneron. Once bottled the wine was allowed to stabilize for 6 months prior to release.

COLOUR

A deep red and vibrant purple.

PALATE

The young wine showed elegant and berry and subtle mint flavours'. The bouquet is pleasant and rich with an elegant palate.

CELLARING SUGGESTION

Cellar carefully away from light and keep at constant temperature of between 11 °and 15 °C. This wine will develop additional style and elegance in the bottle for at least 5 years and then age gracefully for another 5 years.

SERVING DIRECTIONS

Serve at between 18 –20 C (room temperature). Let the wine breath for at least 30 minutes prior to serving. This wine will benefit from decanting as it ages.

FOOD SUGGESTIONS

This wine is enjoyable with all food styles. The elegance of fruit and balance of oak makes it an ideal companion complex fusion dishes and Asian style foods with delicate spices and also fresh seafood dishes.