



ORCHARD ROAD **CABERNET** SAUVIGNON

COLOUR

Deep red in colour with youthful crimson hues

NOSE

Lifted aromas of ripe cassis, underlying leafy nuances, garden mint, cigar box, and subtle French oak characteristics

PALATE

Balanced acidity and fine-grained tannins are a real feature of the wine

WINE MAKING

A variety that has become a real star of the Clare Valley's portfolio due to the region's cooler ripening temperatures and elevated topography. Blended from three separate and unique sites across the Clare Valley. Very traditional winemaking practices were the order of the day; open fermentation, hand plunging, basket pressing to new and older small French oak casks. All parcels remained separate until the final blend was assembled, bottling occurring both unfinned and unfiltered.

FOOD PAIRING

Rosemary braised lamb shanks

VINTAGE NOTES

A much cooler than expected vintage, but one classically scripted to suit Cabernet Sauvignon. The cool night temperatures, warm days and regular passing showers, perfect conditions to create intensely driven and focused wines with long cellaring potentials.

QUICK NOTES

VINTAGE
2021

WINEMAKERS
Kevin Mitchell

GRAPE VARIETY
Cabernet Sauvignon 100%

GROWING AREA
Clare Valley

ALC %/VOL
14%

TITRATABLE ACIDITY
6.2g/L

PH
3.55

CELLAR POTENTIAL
Will cellar beautifully for
another 12 to 15 years

OAK
Seasoned French oak
hogsheads

MATURATION
15 months