



TERRANU  
W I N E S

## 2016 Coonawarra Cabernet Sauvignon

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### Vintage Conditions

A warmer than usual October in the Coonawarra region brought forward harvesting for the outstanding 2016 Vintage. Despite the early season, berry development and ripening was in line with normal timelines, allowing adequate time for fruit to develop tannins and complexity. November temperatures were warm, which was ideal, resulting in slightly increased yields. A turning point in the season came with the cold 'Bonney Upwelling' at the coast in early January, which moderated temperatures from thereafter. February and March temperatures were mild, and the cold nights and warm days delivered an extended ripening period and very promising fruit across all varieties. The growing season (Sept 2015 – March 2016) was drier than usual, delivering only half the normal rainfall. Red wines of the region reveal outstanding colour and tannins. The cooler finish allowed a longer hang time which contributed to rich medium bodied Cabernet and Shiraz wines with good fruit definition.

### Fruit Sourcing

Coonawarra  
Vineyard – Rymill, Coonawarra, SA

### Vinification

100% stainless steel ferment, temperature low 20's, pumped over as required/by taste.

### Oak Maturation

Mix of some French oak barrels, plus some oak alternatives.

### Cellaring

Enjoy now or over the next five years.

### Technical Details

Alc/Vol: 15%  
Standard drinks: 8.9  
Allergens: Contains Sulphites and Egg

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### Tasting Notes

#### Colour

Dark red

#### Nose

Elements of blackcurrant and mulberry balanced by mature leather and spicy notes.

#### Palate

This exquisite Cabernet Sauvignon incorporates signature notes of dark cherries and tobacco. The palate is complex with lovely structural tannins and long length delivering a wine of stature that is representative of the Coonawarra region.

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