



T E R R A N U
W I N E S

2016 McLaren Vale Cabernet Sauvignon



Vintage Conditions

2016 produced a mild vintage with a warm and dry spring, followed up by heavy rain immediately before harvest, which helped boost vineyard yields. Mild weather during the final ripening period provided ideal conditions for full flavour development, and the wines are highly aromatic with gentle acidity and moderate alcohol levels. At harvest, vines produced some of the bigger crops seen since 2004 with good, balanced vine growth. The 2016 vintage has been named by many as 'one of the greatest vintages in McLaren Vale's history' with glowing reports from winemakers and grape growers alike.

Fruit Sourcing

McLaren Vale

Vinification

Closed fermenters.

Oak Maturation

Oak barrels for nine months.

Cellaring

Cellar up to 5 years in correct conditions.

Technical Details

Alc/Vol: 14.8%

Acidity: x.xx g/L

Residual Sugar: 0.xx g/L

pH: x.xx

Standard Drinks: 8.9

Allergens: Contains Sulphites

Tasting Notes

Colour

Deep red with bright purple hues.

Nose

Lifted black berry aromas entwined with spices and hints of chocolate.

Palate

The palate is soft and generous. The fruit is voluptuous with blackberry coco, plum and black olive characters, finishing with a fine bead of tannin and power enhanced by quality integrated oak.
