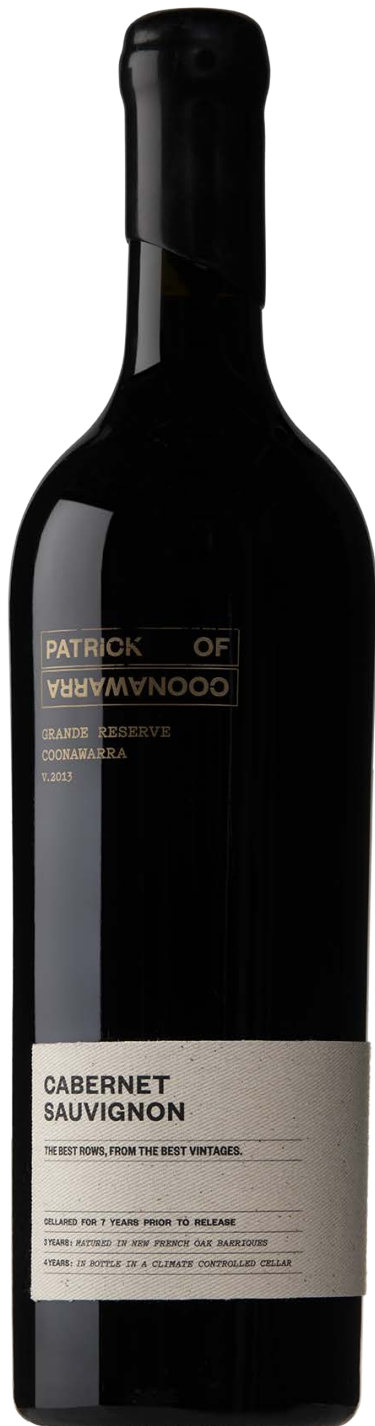


PATRICK OF
COONAWARRA

SINGLE SITE RANGE

GRANDE RESERVE CABERNET SAUVIGNON 2013



VARIETY: CABERNET SAUVIGNON

REGION: COONAWARRA

HARVEST DATE: 15TH APRIL 2013

BOTTLING DATE: 14TH OCTOBER 2016

BOTTLING ANALYSIS: ALC 13.8% TA 6.4 PH 3.56

WINE STYLE: OPULENT, SAVOURY & CLASSIC COONAWARRA

WINEMAKER: LUKE TOCACIU

FOOD PAIRING: RARE STEAK OFF THE BONE

FOOD PAIRING (V): TUNISIAN CHICKPEA STEW

TASTING NOTE:

Rich and complex fruit developing to leather and cedar oak dominate the aromas. The palate is seamless with cassis fruit, hints of tobacco and plum and a long, lingering finish. 32 months of maturation in 100% new, tightly grained French oak & 6 years bottle aged under cork before release. The silky tannin and balance of the wine is the showpiece, embracing the superior aging ability of Coonawarra.

WINEMAKER'S NOTE:

The best fruit from the Home Block vineyard, with only the best vintages making the grade for this iconic wine. A wine that showcases the true essence of aged Coonawarra Cabernet and will reward any wine lover or true connoisseur.

VINTAGE NOTE:

The 2013 vintage was considered excellent in Coonawarra. A warm, dry summer was followed by a cooler Autumn which allowed steady ripening and gave us good bunch numbers. The cool Autumn meant there was no pressure of heat to quickly pick and gave the tannin time to mature fully before harvest.