ESTATE GROWN
SINCE
1998

OOUAWARRA OF

SINGLE SITE RANGE



VARIETY: CABERNET SAUVIGNON

REGION: COONAWARRA

HARVEST DATE: 4TH APRIL 2019
BOTTLING DATE: 20TH NOVEMBER 2023

BOTTLING ANALYSIS: ALC 13.8% TA 6.5 PH 3.52

WINE STYLE: RICH, ELEGANT AND FULL BODIED

WINEMAKER: LUKE TOCACIU

FOOD PAIRING: ROAST LAMB WITH BALSAMIC GLAZE FOOD PAIRING (V): ROASTED BEETROOT WITH LENTILS

TASTING NOTE:

Dark plum and black olive aromas are with an earthy spice and cedar oak. The palate is bold and complex with chocolate oak, concentrated fruit and fine, elegant tannins. The fresh acidity and balance of the finish means it will be long and lingering, with tannins that are present, but will only get better with age.

WINEMAKER'S NOTE:

From our 60 year old vineyard surrounding the family home. 2 years in French & American, tightly grained, medium toast oak barriques (60% new). This wine is complex & will age gracefully.

VINTAGE NOTE:

The season had a fantastic start, with generous Winter rainfall regenerating the aquifer and ensuring adequate subsoil moisture coming into Spring. We saw great canopy growth but a cool November delayed flowering and brought the bunch weights down to just below average. The majority of the state suffered from dry conditions, however our cool climate and on average rainfall kept the vines healthy and made for a long growing season, perfect for Cabernet.

