



## 2015 BASKET PRESS CABERNET SAUVIGNON

With over 150 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent winemaking families in Australia.

Behind the corrugated tin walls of the historic Morris winery in the North East of Victoria, lie some of the world's greatest wines. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified, table and sparkling wines continue to be made with the same love, passion and traditional winemaking techniques that has been the hallmark of Morris wines since 1859.

Cabernet Sauvignon from the Rutherglen region produce rich full-bodied wines with great length of flavour. Fruit for this wine comes from old estate-grown vines, which are up to 65 years old.



*David Morris*

David Morris, Chief Winemaker

### Winemaker's Note

This Cabernet Sauvignon is deep red in colour with crimson hues. There are aromas of ripe blackcurrant and blackberry fruit that fill the senses, complimented by pleasant hints of oak. The palate is well-structured and full-bodied with generous layers of fruit and balanced tannins with a long lingering finish. Drinks beautifully now or can be cellared until 2025.

### Vintage

The 2015 vintage growing conditions were ideal with good regular rainfall throughout the growing season and slightly above average temperatures that provided grapes with excellent colour and varietal fruit character.

### Vineyards

Sourced from Morris owned vineyards, Mia Mia and Knights in Rutherglen.

### Winemaking & Barrel Ageing

The grapes were specially selected to demonstrate the best variety characters and harvested, then crushed into open fermenters and fermented for 6 to 8 days in contact with the skins for colour and extract. The grapes were then pressed using a basket press and wine matured in predominantly French oak hogsheads prior to bottling.

### Enjoy

This wine perfectly accompanies hearty meat dishes such as Osso Bucco, charcoal grilled rib-eye steak or braised lamb shanks.

### Analysis

Alc/Vol 14.0%    TA 6.3g/L    pH 3.52    RS 0.2g/L\*

\*Glucose & Fructose



[morriswines.com](http://morriswines.com)