




2021 CLARE'S SECRET CABERNET SAUVIGNON

WINE DESCRIPTION:

This single vineyard Cabernet Sauvignon originates from our Armagh property in the Clare Valley from vines planted in 1998. Small parcels of fruit are hand selected and picked at optimum ripeness. Aged in new French oak barrels, this medium bodied Cabernet displays both elegance and complexity. Exhibiting a complex varietal nose of blackberries, plums and a hint of eucalypt. The palate displays pronounced blackberries and star anise which is rounded out with integrated oak and fine tannins. A distinctly Clare Cabernet, enjoyable immediately and with cellaring potential until 2031.

WINEMAKING:

Selective harvested then destemmed into open top fermenters allowing for maximum control over the fermentation period. The fruit was then held at 10-15 degrees for 2 days before allowing to warm naturally and start fermentation. After 10 days on skins the wines were pressed to 20% new, 80% seasoned French oak Hogsheads where they matured for 18 months. No fining was used on this wine.

 **VARIETY:** 100% Cabernet Sauvignon

 **REGION:** Clare Valley

 **ALCOHOL:** 14%

 **VINTAGE:** 2021

 **CELLARING:** This wine can be enjoyed now or until 2031

 **VEGAN FRIENDLY**