

Vinification Notes

Alcohol: 14.3%

Bottled: December 2020

Fruit is fermented in small, open top fermenters (7 days) and hand plunged 3 times per day, racked & put to bed for 21 months in 100% new French oak



2019

THE RIFLEMAN

CABERNET SAUVIGNON

Kimbolton Wines are today run by fifth generation vignerons, Nicole Clark and brother Brad Case. Each wine is soured from individual vineyard sites to showcase the sensational Langhorne Creek regional characteristics.

BLOCK NAME: Fig Tree

AREA:: 1.13 Hectares

SOIL: Alluvial flood plain / sandy loam

PLANTED: 1989 own roots



This wine is dedicated to the riflemen in our family who have made us extremely proud of their achievements, representing both our state and country (Australia).

The nose shows scents of mulberries, black fruits and hints of new oak. An intense palate of ripe currants, mulberries, and hints of spice complemented by elegant, silky tannins supporting the fruit and leading to a seamless finish.

SUGGESTED FOOD PAIRINGS

Eye Fillet with Broccolini

Alexandrina Vintage Cheddar