



Vinification

Alcohol: 14.2

Titrateable acidity: 7.0

pH: 3.48

Machine picked and processed within 30 minutes of harvest.

Small batch, open top fermenters on skins, 8 days, hand plunged 3 times daily.

21 months in French oak (30% new)

KIMBOLTON

2021

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CABERNET SAUVIGNON

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

BLOCK NAME: Fig Tree

AREA: 1.1 Hectares

SOIL: Sandy loam

PLANTED: 1989 own roots

A powerful palate of ripe red and black berries, black currant, and spicy oak complement elegant velvety tannins.

SUGGESTED FOOD PAIRINGS

Rack of Lamb with a mint crust and roast potatoes

Udder Delights Chevre

