



2020 Langhorne Creek Cabernet Sauvignon

REGION Langhorne Creek
WINEMAKER Alister McMichael
SINGLE VINEYARD Yes

Vegan Yes

Season Langhorne Creek had lower than average rainfall during the 2020 winter months. The flowering period whilst not windy was rather cool which led to a longer than average time to complete. December and January were hot and dry but February remained mild, drawing out the ripening of red varieties. Shiraz and Cabernet were able to hold onto natural acidity and boosted red fruit flavours in Shiraz.

Vinification Grapes were selectively harvested during the cold hours of the morning. Grapes were left to macerate for 3 days before the natural ferment took off. Natural ferment was left for three days before inoculating with a cultured yeast. Ferments were plunged twice a day to extract as much colour and flavour as possible. Ferment was approximately 2 weeks long. After ferment the grapes were pressed off and left to age in barrels for 18 months in 1/3rd new french oak. Wine was filtered before bottling.

Tasting Notes Dark ruby hues rimmed with deep garnet. Aromas of crushed dry tomato leaf with dark cherry, black current and subtle notes of charred cedar. On the palate a mix of red and dark berries. Loganberry Blackberry and blueberry with a toasted oak finish. The tannic structure is smooth with a silky finish.

pH 3.39

TA 7.3

Alc % 13.3

Residual Sugar 0 g/l

