



TEUSNER & PAGE BAROSSA CABERNET SAUVIGNON

"Whilst Mick Page and I are both great mates and business partners, we're different blokes. How different? Well it depends on who you talk to...but one thing's for sure, when it comes to who does what at Teusner Wines, we're poles apart. I'm the bloke with his name on the label, the man out on the road, in the spotlight, selling and promoting our wine. Mick is the opposite, happy to take a back seat, rarely in the limelight, content to get on with the job of doing what needs to be done to keep the place ticking over. Each doing what comes naturally is ultimately what has made our lives as mates and as business partners awesome! More often than not...in life (and also in wine)...the companionship of contrasting characters can produce great results.

I'm a huge fan of Cabernet Sauvignon from this part of the world...it deserves as much of the spotlight as its now world famous cohort Shiraz...and like Shiraz, the Barossa's diverse landscape produces a wide array of expressions of Cabernet Sauvignon. Everyone's allowed to have their favorites, and for me that's Cabernet grown at altitude in the Eden Valley. Up there, the vineyards produce Cabernet that is more...well more 'Cabernet like'...with bright expression of classic varietal blackcurrant character, really nice acidity and fine grained tannins. In contrast, Barossa Valley Cabernet brings what I like to call 'the tasty factor' to the glass....loads of rich, generous black fruit. In my mind, the contrasting characters of Eden Valley and Barossa Valley work extraordinarily well when they become companions in the bottle.

The Eden Valley component (75%) comes from David Forrest's vineyard planted at around 450 meters above sea level...easily some of the best Cabernet tasted each year. The Barossa Valley portion (25%) is from the Righteous vineyard at Marananga, just across the way from the Torbreck Laird vineyard, at around 270 meters. The fruit was vinified separately and then matured in a 50/50 blend of new French oak barriques and older seasoned wood.

Our third release, and like it's predecessors we left the wine in barrel for 24 months, watching it very carefully! Like the character contrast of Mick and I, this wine looks so good now, but equally has a long life ahead of it. The 2018 is shaping up to be a cracker - worthy of celebrating our mateship and partnership"

KYM TEUSNER, WINEMAKER

RIGHTEOUS PLEASURE

