



L A K E B R E E Z E
L A N G H O R N E C R E E K



2016 Cabernet Sauvignon

The 2016 Cabernet Sauvignon uses fruit produced from 40 year old vines on the Follett family vineyard, situated on the Bremer Flood plain at Langhorne Creek.

Traditional open fermentation was employed followed by maturation in French oak barriques for 20 months, prior to bottling. The wine displays lifted aromatics of black fruits and violets, along with some cedary oak nuances.

The concentrated palate has a lovely silky texture, showing chocolate and cassis flavours and a wonderfully long finish.

With careful cellaring this wine will age superbly for at least the next 10 years.

GOLD 2018 Langhorne Creek Wine Show class 14

GOLD 2018 Royal Adelaide Wine Show class 27

GOLD 2018 Australian Small Winemakers Show class 43

