

REGIONAL COLLECTION

Australia Our Vineyard



2018 COONAWARRA CABERNET SAUVIGNON

COLOUR Deep brick red with purple hue
AROMA Blackcurrent, spicy oak and plum
PALATE Mint and blackcurrent flavours with a rounded plum finish. Toasty tannins with lingering oak

WINEMAKING

Fruit was selected from premium Coonawarra vineyards, crushed and underwent fermentation for two weeks on skins. Following fermentation the must was gently pressed before being transferred to oak. The wine was matured in French oak before blending and bottling. The resulting wine has excellent depth with integrated oak tannins.

VINTAGE

The 2018 Coonawarra vintage generally delivered superb conditions, leading to fruit of outstanding quality being harvested. The winter and spring rainfall leading into the 2018 season was excellent at 20% above long-term averages. The winter was cold delivering a good dormancy. The yields were moderate and the slow cool ripening was very even, delivering fruit with fine tannins and strong varietal flavours.

PAIR WITH

Roasted lamb, stuffed capsicum or strong cheeses

VINTAGE	2018
VARIETALS	Cabernet Sauvignon & Merlot
REGION	Coonawarra
HARVEST	April 2018
CELLARING	Enjoy on release or within 5-6 years of vintage.
ALC/VOL	14%
PH	3.60
ACIDITY	6.2 g/L

