



2014 CABERNET SAUVIGNON

COLOUR

Medium - deep red with purple hue.

AROMA

Bright and clean with red and blackberries, cassis, mint and toasty cedar oak. There is an underlying violet fragrance with more complex characters of bay leaf and damp earth.

PALATE

Medium bodied with soft silky tannins. There is a complex mix of blackberry, cocoa, damp earth, bay leaf and cedar oak.

FOOD PAIRING

Slow cooked venison in red wine sauce.

WINEMAKING NOTES

Fruit for this wine was sourced from the Margaret River region. Meticulous management of bud numbers and shoot thinning continues to ensure a balanced canopy and full fruit ripeness. The 2014 vintage had an ideal growing season which allowed for complete tannin development in the skins and seeds.

Each parcel of fruit was gently crushed into small open fermenters where fermentation was carried out under strict temperature controlled conditions. Gentle extraction was achieved by daily draining of wine away from skins and returning back over the top. After 12 months of maturation in barrel, the wine was carefully blended to achieve this easy drinking style.