

SUBREGIONAL TREASURES

PENOLA

2018 CABERNET

These wines are a celebration of 'Place' and the intricate effect it has on the flavours of this wine. This special release is made to not only embody the Coonawarra, but to reflect the unique characteristics of the Penola sub region.

Fruit for our Cabernet is sourced from three vineyards located on the southern end of the Terra Rossa strip, surrounding the township of Penola. Picking occurred in the middle of April following a text book 2018 vintage which resulted in fruit with strong colours and flavours. Majority of the blend remained on skins for 10-12 days but a small portion was treated to an extended maceration of 32 days to ensure tannin and colour extraction to support long-term cellaring. Following fermentation the blend was barreled down to 35% new French Barriques and Hogshead barrels for 18 months maturation.

WINEMAKER NOTES

- Colour:** Deep, rich red with garnet core
- Aroma:** Hallmark Cabernet nose – crushed blackberries, blackcurrant, some fresh plum and a hint of leather.
- Palate:** Rich and bold, whilst still maintaining a good line of fresh acidity. Powerful fruit drive of dark-black fruits, some toasted oak and cigar box. Supportive tannins lead into a smooth finish.
- Food Match:** Tomahawk steak
- Cellaring:** 15 years

ANALYSIS

Alcohol:	14.5%	TA:	5.8g/L
RS:	0.47g/L	pH:	3.62
Other:	Vegan		



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WINES