



CABERNETS 2022

THE GRAPES

66% Cabernet Sauvignon, 31% Ruby Cabernet, 3% Shiraz.

Grapes for this wine come from our Silverburn and our Grahams vineyard, both close by our winery in Rutherglen.

Our unique blend, with Cabernet Sauvignon providing the backbone of dark fruits, Ruby Cabernet the bright and lifted aromas, and a touch of Shiraz for added length and fine tannins.
- Julie Campbell

TASTING NOTES

Colour Deep red.

Bouquet Ripe blackcurrant and blackberry fruit on the nose with aged oak offering complexity.

Palate This medium bodied wine shows plump blackberries at the forefront, a smooth and balanced mid palate gradually gives way to fine supple tannins coated with rich fruit for a long satisfying finish. An age worthy wine that will reward careful cellaring.

Serving Suggestions Our 2022 Cabernets is fresh and fruit driven but with enough weight and tannin to match a slow cooked lamb rump served with winter vegetables and minted sheeps yoghurt sauce.

Cellaring Enjoy now or cellar for up to 10 years.

Date tasted June 2024



PRODUCTION

Alc. 14.2%
T.A. 6.1 g/L
pH 3.63
RS 0.89 g/L

Our separate blocks of Cabernet Sauvignon and Ruby Cabernet are fermented in stainless steel, spending up to two weeks on skins before pressing off for malolactic fermentation and barrel maturation and eventual blending to ensure the right balance.