

CABERNETS 2018

THE GRAPES

59% Cabernet Sauvignon, 39% Ruby Cabernet, 2% 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 Dense dark red.

Bouquet Ripe blackcurrant and blackberry fruit

on the nose with aged oak offering

complexity.

Palate This medium bodied wine shows

plump brambleberries 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 Our 2018 Limited Release Cabernets Suggestions is fresh and fruit driven but with

enough weight and tannin to match with braised lamb shanks, a saffron & tomato ragout and hommous, or a

generous wedge of aged crumbly

cheddar.

Cellaring Enjoy now or cellar for up to 3 years.

Date tasted January 2025.



PRODUCTION

Alc. 14.0 % T.A. 6.0 g/L pH 3.54

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.