



## CABERNETS 2017

### 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 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 Suggestions	Our 2017 Limited Release Cabernets is fresh and fruit driven but with enough weight and tannin to match with a hearty slow cooked lamb shank and winter vegetables or a generous wedge of aged crumbly cheddar.
Cellaring	Enjoy now or cellar for up to 3 years.
Date tasted	June 2024.



### PRODUCTION

Alc.	14.0%
T.A.	6.0g/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.