



## 2013 CABERNET SAUVIGNON

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### APPEARANCE

Deep red with purple hues.

### BOUQUET

Classic varietal leafiness with a minty lift, hints of peppermint, dark chocolate and roasted horse chestnuts.

### PALATE

Blackcurrant, blackberry and black cherry fruit lead into a mid palate of mint, roasted nuts and dark chocolate. The soft, ripe tannins enhance the wines richness, balance and length giving a soft juicy but structured finish that matches fabulously with food.

### WINEMAKING

Cool temperatures during the latter part of ripening in March preserved the deep colour and kept the classic varietal aromas in the grapes. Harvest was slightly earlier than usual, with most fruit becoming rich and full due to the warm pre harvest period that brought forward ripening. Each batch was open fermented for 7-8 days on skins with low intensity pumpovers conducted to preserve the primary fruit flavours in the wine. The wine was then pressed off to finish fermentation in tank or old oak barrels. Most batches spend part of their maturation time in predominately old French and small amount of American oak.

### ALCOHOL

14.5 % by volume

### WINEMAKERS

Scott Zrna & Ben Tanzer

### AGEING POTENTIAL

This wine is made to be enjoyed now while it is fresh, young and fruity.

