



2016 Limited Release Cabernet Sauvignon

Colour	Deep Dark purple, with plum hues.
Bouquet	Black currant and Blackberry aromas, subtle herbaceous undertones of mint and bay leaf. Leather and light spices, present but balanced.
Palate	A deep fruit filled palate of ripe black forest fruits, blackberry and black cherry. A line of subtle herbaceous line runs through the palate complimenting the fruit eloquently. A balanced spice profile with pepper and clove, followed by developed notes of dried plum and leather.
Winemaking	Selected from our most intense, balanced and well-structured batch of McLaren Vale Cabernet. From Selected vineyards in McLaren Vale, only the best parcels are utilised for this maturation program, with only the finest barrels selected for bottling. A limited release which varying quantities produced each vintage. 180 dozen produced in 2016. The oak maturation was a very small portion of American oak, along with combination of French oak, 80% old and 20% new. The oak profile has complimented the quality of the fruit without overpowering or dominating the final blend.
Region	McLaren Vale
ALC	13.3%
PH	3.55
Winemakers	Chris Dix & Chad Fenton
Food Match	Slow Roasted Lamb shoulder with an olive tapenade, served with duck fat potatoes and seasonal roast veg.