CABERNET SAUVIGNON

Vintage: 2015
100% cold climate fruit
French oak aged

Appellation: Southeastern Australia (Langhorne Creek and Padthaway)

LANGHORNE CREEK is one of Australia’s most historic wine-growing areas. The ancient flood plain that the region sits on is the reason for its unique, alluvial soils. The vines are fed via natural irrigation from rainwater that descends from the Mount Lofty Ranges. The temperate climate, driven partially by cool breezes from Lake Alexandria, allow for a long ripening season.

PADTHAWAY sits in the Limestone Coast of Southeastern Australia. Its Mediterranean climate and famous “terra rossa” soil contributes to wines of tremendous character.

Varieties: Cabernet Sauvignon 95.1%, Cabernet Franc 1.9%, Others: 3%

Harvest: Night harvested March/April

Wine Style: A bold, classic Australian Cabernet Sauvignon made from fruit left on the vine as long as possible. Our winemaker Steve Roden aged the wine on French oak and put emphasis on developing a complex and robust offering that finishes strong with well-integrated tannins.

Tasting Notes: Intense crimson color with aromas of rich ripe red berry fruit and oak spice. On the front end: concentrated blackberry, black cherry and black currant leading to mocha, spice and a hint of vanilla bean on the mid-palate. Structured tannins carry through to a lengthy finish.

Alcohol: 15.5%
TA: 6.0 g/l
pH: 3.58

RELENTLESS. BOLD. UNAPOLOGETIC.