



2017 Mandala 'The Butterfly' Cabernet Sauvignon



Tasting notes | Pure blackcurrant, dark cherries, hints of raspberries, toasted coconut, rich cassis and cigar. Medium bodied and impeccably balanced, with finely textured tannins that are juicy and persistent with savoury salted plum, chocolate, red-skin cranberry and spice characters.

13% Alc/Vol.

Grapes | 100% Cabernet Sauvignon handpicked from Mandala's Dixon's Creek vineyard

Winemaking | Hand-picked in one batch from a select 20 rows across the month of March at Dixon's Creek. Destemmed and kicked off, fermented over 12 days, then closed lid and left on skins for 30 days. Pressed off into French barrique. Matured in barrel for 22 months.

Ageing | Eight to twelve years

Eating | Steak and Guinness Pie or Morrocan Tagine

95 Points (Gold) - Halliday Wine Companion 2022