

Platinum Edition

2019 CABERNET SAUVIGNON McLAREN VALE

COLOUR AROMA

Deep brick red
Red and blackcurrant balanced with spice,
mint and oak

PALATE

Ripe and full palate structure. Mint is balanced
by ripe blackcurrant and plum. Tannins are
mature and rounded which will support further
aging

WINEMAKING

Premium parcels of McLaren Vale fruit were picked over a two week period to optimise varietal flavour. The juice was warm fermented on skins for eight days prior to being pressed into stainless steel. The wine underwent malolactic fermentation and maturation in medium to tight grained French oak to add length and toast to match the ripe regional McLaren style.

VINTAGE SUMMARY

2019 in McLaren Vale produced wines with intense flavour profiles, albeit in smaller than average yields. There was reliable rainfall throughout spring, however careful management of irrigation from alternate water sources ensured the vineyards thrived in what was otherwise a challenging and hot season. The resulting wines have vibrant colours, rich flavours and fabulous natural acidity.

ENJOY WITH

Slow cooked beef cheek with a creamy herbed mash potato or a selection of ripe cheese

VINTAGE VARIETALS REGION CELLARING ALC/VOL pH ACIDITY

2019
Cabernet Sauvignon
McLaren Vale
Best enjoyed within 6 years of vintage
14.5%
3.55
6.3g/L

