

Blood & Courage

CABERNET SAUVIGNON

Background

Success never comes easy, particularly with winemaking. It means taking incalculable risk. A leap of faith. It means falling and getting straight back up again.... and again. It takes drive and unwavering belief. It takes dogged determination. It takes grit. It takes blood and courage.

Vintage 2022

The Barossa is often associated with Shiraz, but the Cabernet Sauvignon that grows there is a crowd favourite. The generosity of flavour, warmth and ripeness of the Valley floor fruit produces silky and seductive Cabernet Sauvignon.

Vintage in 2022 occurred later than normal due to moderate temperatures. Following picking the grapes were fermented in 10T and 20T open and closed fermenters for 11 days at 22C. The open fermenters allow for tannin development and elongation which softens the palate and the closed fermenters and cool temperatures help to retain aromatics. Malolactic fermentation was then completed in stainless steel and majority of the blend stayed in stainless steel for maturation to create a vibrant, juicy, bouncy Cabernet. A small portion was barreled down to French oak for 8 months.

Tasting Notes

Colour: Deep ruby core with purple flecks

Aroma: Up-front varietal nose with fleshy, plum fruits and

a touch of herbal tea and earthy notes.

Palate: Bright, fresh authentic Cabernet flavours of

blackcurrant and herbal notes. Good fruit weight in the mid palate leading to a long and moreish

finish.

Analysis

Alcohol: 14.5% **TA**: 6.28 g/L **RS**: 0.5 g/L **pH**: 3.74

Other: Vegan friendly

