

**COONAWARRA CABERNET SAUVIGNON, TRENTHAM
ESTATE**
Vintage
2012


Cabernet Sauvignon vines are perfectly suited to the Coonawarra region, where a magical combination of the terra rossa soil and cool maritime climate produce very high quality grapes.

TASTING NOTE

A vibrant red-purple colour with lifted violet and mint aromas. The palate has great length with balanced cassis fruit and dark chocolate.

VINTAGE CONDITIONS

2012 was considered an excellent vintage for Coonawarra. Mild days and cool nights were perfect conditions for producing great quality fruit.

VINIFICATION DETAILS

Low rainfall and a cooler than average growing season produced ripe fruit full of flavour at 12.5° Baume. The grapes were crushed and fermented to dryness then pressed and matured in oak for 12 months before blending and bottling.

TECHNICAL ANALYSIS
Alcohol Residual sugar

13.0 2.0

pH Acidity

3.41 6.5

ATTRIBUTES

Origin

Australia


Variety

Cabernet Sauvignon


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Anthony Murphy


Fining Agent

Closure

Screw top


Region

Coonawarra


Vegan

Yes