

RESERVE CABERNET SAUVIGNON, NOON

Vintage

2022



Grapes for this wine have been sourced from the same vineyard (the 1.2 ha Fruit Trees block in Langhorne Creek) since the first Reserve Cabernet in 1996.

TASTING NOTE

Clear Cabernet fruit aroma, intense and pure. The palate is splendidly full bodied and mouth filling, without being heavy. Elegant and cool despite the depth and complexity of flavour present. Plenty of nice firm tannin adds length and suggests a long cellaring life ahead if desired.

OOS - 2024 due for release in 2026

VINTAGE CONDITIONS

A great vintage, delivering very high quality grapes which ripened at a steady pace, allowing for picking at the optimum time and making the cellar work a pleasure. An outstanding year for the wines.

VINIFICATION DETAILS

Constant hand plunging throughout the fermentation is used to assist with colour and tannin extraction from the grape seeds and skins. At the end of ferment, the wine is pressed using manual basket presses. Maturation takes place in French oak barriques (225l barrels) for 18 months; approximately 40% new barrels are used. The wine is crushed, fermented, matured and bottled on the property.

TECHNICAL ANALYSIS

Alcohol Residual sugar

15.2 0.2

pH Acidity

3.76 6.0

ATTRIBUTES



Origin

Australia



Variety

Cabernet Sauvignon



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Drew Noon



Fining Agent



Closure

Screw top



Region

Langhorne Creek



Vegan

Yes