

**RESERVE CABERNET SAUVIGNON, NOON**

Vintage

**2018**


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**

Packed with varietal flavour. Full bodied and pure, with abundant ripe tannin for balance, this is a delicious wine to drink now or cellar for the long term.

**VINTAGE CONDITIONS**

Production was smaller than usual but the mild dry conditions which prevailed in early autumn 2018 were ideal for ripening the Cabernet to perfection.

**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
15.5	0.5
pH	Acidity
3.74	6.3

**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