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Plenty of fresh red berry and cedar/tobacco aromas. The palate is full bodied without being heavy, with a very open personality and a lovely soft texture. The long finish features good tannin grip for balance.

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The growing season was very dry and warm, producing an early harvest – but with cooler weather during the final stages of ripening distinguishing it from the preceding vintage and lending a degree of elegance to the wines. Winter and spring rainfall was well below average, with June, July, September and October unusually dry. Suddenly in October (the middle month of spring and a period of rapid growth for the vines) it turned very warm. December was also well above average in temperature, with 10 days through the month over 36°C. Temperatures eased after New Year and then significant rain (58mm at McLaren Vale) at the end of January and early February heralded a change in the season. Fortunately there was no further rain, which could have caused problems. Conditions were then close to ideal for the final stages of ripening in February and March, with mild sunny days and cool nights, maintaining a lovely freshness in the wines of this vintage.

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Alcohol	Residual sugar
15.5	0.3
pH	Acidity
3.94	5.9

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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.

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Cabernet Sauvignon	Yes	75cl	Yes



Winemaker

Drew Noon



Fining Agent



Closure

Screw top



Region

Langhorne Creek



Vegan

Yes