



Vintage

2019



Predominantly from the highly distinguished Schobers Vineyard, where grey loam over limestone soils produce elegant wines with outstanding lifted fruit. The older section (old Schobers) offers additional concentration and intensity.

TASTING NOTE

Mulberry, leaf and nutty spice aromas lead to a layered palate of dark fruit and savoury herbs, with mouth-filling texture offering great intensity and richness. Chalky tannins are seamlessly integrated from maturation in French and American oak.

VINTAGE CONDITIONS

2019 was a challenging growing season due to the drier than average winter and spring. Careful and diligent irrigation scheduling and vineyard management was required to ensure that full leafy canopies protected the fruit from the heat experienced during summer.

VINIFICATION DETAILS

The Cabernet was cold soaked for 5 days and fermented for 14 days on skins in total. A cool ferment ensured that vibrancy and freshness was maintained. The wine was pressed off skins to a selection of new French oak and second use French and American oak hogsheads, spending a total of 20 months in barrel.

TECHNICAL ANALYSIS

Alcohol	
14.5	
pH	Acidity
3.51	6.1

AWARDS

IWC: Silver
James Suckling: 92 pts

ATTRIBUTES

 Origin Australia	 Variety Cabernet Sauvignon	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Alex Alavoine	 Fining Agent None	 Closure Screw top	 Region Clare Valley	 Vegan Yes