

Australian Old Vine Cabernet Sauvignon 2006

- Region:** South Eastern Australia
- Varietal Composition:** 100% Cabernet Sauvignon
- Cellaring Potential:** 5-7 years
- Technical Details:** pH: 3.51
Total Acidity: 7.1g/l
Alcohol: 14.5%
- Tasting Details:** The nose features lifted, fresh berry characters, leading to a palate of tasty cherry, plum and blackcurrant fruit. Subtle vanillin oak integration adds complexity.
- Viticulture:** The Cabernet Sauvignon was sourced from our estate and picked at optimum ripeness for this particular style. Sourced from low yielding old vines that were grown without the use of pesticides or fertilizers. Only organic sprays were applied.
- Vinification:** Following a warm ferment with French oak contact the wine was racked off lees, and malolactic fermentation included. The wine was then aged in combination of French and American oak hogshead for 16 months.
- Suggested Food:** Lamb, beef, hearty casseroles and firm cheese.

