

# 2022 CABERNET SAUVIGNON | COONAWARRA

## WINEMAKER COMMENTS

---

Welcome to Coonawarra, where Cabernet Sauvignon is the leading variety planted vastly across its free draining soils and maritime ripening conditions. A hero region for Cabernet Sauvignon, think old style meets new. Supple in the front, blackcurrant in the back.

## REGION

---

Coonawarra, South Australia

## THE LOW DOWN

---

Picked at optimum ripeness then cold soaked on skins to extract maximum fruit aromas and gentle tannins. Standard fermentation for 7-10 days and then to 2-5 year old French and American oak. Five months in oak followed by bottling.

## TASTING NOTE

---

A suave charmer at a party. Imagine juicy blackcurrants and dark cherries mingling with a cool minty breeze, all topped off with a hint of spicy clove and a touch of cedar from its oak escapade. It's smooth, it's lively, and knows how to have a good time. This Cab is bold, playful, and irresistibly fun!

## FOOD MATCH

---

Perfect with rich and hearty dishes, as it tends to brighten them. You can never fail with classic pairing of good ol' grilled steak, chips and cabernet.



COONAWARRA SOUTH AUSTRALIA

CAB SAUV

fragrant • blackcurrant • supple