

2024 CABERNET SAUVIGNON | LANGHORNE CREEK

WINEMAKER COMMENTS

Welcome to Langhorne Creek, where Cabernet Sauvignon is one of the leading variety planted vastly across its free draining soils and maritime ripening conditions. The consistent ripening temperatures produced fruit with balance and plenty of flavour. A hero region for Cabernet Sauvignon, think old style meets new. Supple in the front, blackcurrant in the back.

REGION

Langhorne Creek, South Australia

THE LOW DOWN

Picked at optimum ripeness then cold soaked on skins to extract maximum fruit aromas and gentle tannins. The fruit is destemmed, sorted and transferred to fermentation for 7-10 days. Then to French and American oak, about 10% new, where malolactic fermentation took place. Five months in oak followed by bottling.

TASTING NOTE

A smooth talker in the crowd. Think ripe blackcurrants and lush dark cherries dancing with a refreshing whisper of mint, finished with a sprinkle of spicy clove and a dash of cedar from its oak journey. Polished yet vibrant, it's full of energy and charm. This Cab is daring, cheeky, and impossible to resist!

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.



LANGHORNE CREEK SOUTH AUSTRALIA

CAB SAUV

fragrant • blackcurrant • supple