

PRESERVATIVE FREE CABERNET SAUVIGNON

PREFECT WITH



Roast

Ribeve



Cheddar





Moussaka



VARIETALS

100% Cabernet Sauvignon

TASTING NOTES

'The colour is vibrant red with ruby hues. The nose is filled with the aromas of fresh zingy red berries, currants and spearmint. Juicy red currants and berry flavours flow across the palate and finegrained tannins mix with the fresh fruit flavours creating a medium bodied palate of finesse and great elegance. A fine acid structure is present lending the wine a lovely balanced feel and presence. Fresh, pure of flavour and character, this is a Cabernet of true grace and fine style, made for drinking now.

RIVERLAND - RENMARK

SOUTH AUSTRALIA

Producing over 30% of Australia's crush, the South Australian Riverland wine region boasts a warm and temperate climate, producing fruit to exacting and consistent standards. The premium Renmark sub-region is also home to some of Australia's pioneering Organic vineyards.

WINEMAKING

The Cabernet grapes were harvested from a premium organically grown vineyard in the Riv erland near the celebrated Renmark sub-region. Upon arrival at the winery the grapes were partially crushed into a static red fermenter and innoculated with a Bordeaux yeast strain, which helps to encourage immediate fermentation. The juice was pumped over the skins 2-3 times a day for a period of 7 days. The grape must was then dropped with the aid of gravity into the press and the wine was pressed off the skins into a stainless steel tank. The wine then underwent malolactic fermentation and was bottled early without finings or Sulphur Dioxide additions to retain its freshness and vibrancy. This is a premium Cabernet, made preservative free to maximise fruit purity and the freshness of the dark fruit flavours.



ORGANIC

Certified

South Australia



TECHNICAL ANALYSIS

Alc: 13.7% pH: 3.65 TA: 5.81 g/L RS: 1.5 g/L

Melbourne •







