

2016 SINGLE VINEYARD CABERNET SAUVIGNON

Tasting Note

Our Single Vineyard Cabernet Sauvignon is a pure expression of our unique McLaren Vale site – a wine for lovers of savoury, complex Cabernet. Matured in French oak barrels for 18 months, it has developed a brooding intensity that hints at considerable long-term potential. Concentrated flavours of rich, dark fruit are backed by undertones of cigar-box, cedar and bay-leaf, with firm tannins. Enjoy this wine now or cellar carefully to discover its enchanting secondary characteristics.

Varietal: Cabernet Sauvignon Vintage: 2016 Region: McLaren Vale ALC/VOL: 14% Vegan: Yes Winemaker: Renae Hirsch



Our Vineyards

Fruit for our Single Vineyard wines come from our stunning 64 acre vineyard, located in the southern foothills of the McLaren Vale region. Its unique position, just 2km away from the coast of the Gulf of St Vincent, allows the vines to benefit from a maritime climate with cooling afternoon sea breezes coming in from the south-west. These breezes prevent our fruit from over-ripening so that we are able to produce elegant wines that balance rich, primary fruit flavours with the characteristic earthiness and minerality associated with the region.

Winemaking Notes

Our Single Vineyard wines are made using traditional labour-intensive methods. The 2016 Cabernet was matured for a period of 18 months in premium French oak (30% new) prior to blending and bottling. The wine is neither fined nor filtered so that the integrity and unique flavour profile of the Cabernet shines through.

Vintage Overview

The season began with low winter rainfall and a warm, dry spring, leading into a very warm December. Fruit set was good, despite the dry conditions, and the vines remained healthy. January experienced some cooler weather which slowed development down and allowed ripening to happen nice and evenly, however vintage came quickly as temperatures increased once again early February. Quality across the board for the 2016 vintage was very high, with great depth of colour, weight and fresh fruit characters, paired with fine, structured tannins.