



2016 WHITE LABEL CABERNET SAUVIGNON

Tasting Note

This Cabernet from our McLaren Vale family vineyard is one for the purists - elegant, structured and displaying great finesse. Concentrated dark berry fruit and liquorice are beautifully balanced with firm tannins and subtle smoky notes, leading to a smooth, savoury finish.

Varietal: Cabernet Sauvignon

Vintage: 2016

Region: McLaren Vale

ALC/VOL: 14%

Vegan: Yes

Winemaker: Renae Hirsch

The Vineyard

All fruit for our White Label reds comes 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 allow our fruit to ripen perfectly, producing elegant wines with balanced rich, primary fruit flavours, and the characteristic earthiness and minerality associated with the region.

Winemaking Notes

Once the fruit achieved the desired flavour and tannin ripeness, the grapes were harvested and crushed. After 7 days on skins, the free run fraction was run off, and the skins were carefully pressed. The free run and pressing fractions were then combined. After 24 hours, the wine was racked to a mixture of French oak barrels and tanks, where it was matured for 18 months.

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.

