### **PREVIOUS VINTAGES**

### **JAMES HALLIDAY RATINGS:**

2015 Cape Barren Cabernet Sauvignon,
Merlot, Cabernet Franc 90 points

2013 Cape Barren Cabernet Sauvignon,
Merlot, Cabernet Franc 90 points

2012 Cape Barren Cabernet Sauvignon,
Merlot, Cabernet Franc 89 points

2011 Cape Barren Cabernet Sauvignon,
Merlot, Cabernet Franc 91 points

2010 Cape Barren Cabernet Sauvignon,

### **JOSH RAYNOLDS RATINGS:**

Cabernet Franc, Merlot

2012 Cape Barren Cabernet Sauvignon,Merlot, Cabernet Franc90 points



# CABERNET SAUVIGNON, MERLOT, CABERNET FRANC 2016

#### **DESCRIPTION**

**Colour** Medium to deep ruby red.

**Aroma** Ripe flavours of wild dark berries dominate a fragrant nose,

combined with hints of allspice, mint and dark chocolate

**Palate** The 3 varieties have integrated beautifully to provide a smooth and

fleshy mouthfeel, displaying blackberry and mint, enhanced by nuances of plum, herbal notes and well-integrated oak. The finish is smooth and long, with firm but soft tannins ensuring a truly

satisfying experience

**Varietal Composition** Cabernet Sauvignon 64%, Merlot 32%, Cabernet Franc 4%

**Region** McLaren Vale

**Sub-regions** Blewitt Springs and McLaren Flat

Vine Age 40-55 years

### **WINEMAKING**

**Process** All varieties were fermented separately in static upright fermenters

for 8-9 days. Gentle pumping of juice over the skin cap to extract the colour and fruit flavours, occurred twice per day until the juice was run off and the skins pressed at about 2°Be. The wines were filled to barrel after fermentation was complete, and blending

occurred just prior to bottling

Winemaker Rob Dundon

## MATURATION ANALYSIS French 58%. Alcohol 14.8%

American 42%

Age of Oak

All 3-5 years

Residual Sugar

3.4gm/L

Time in Oak

13 months

Total Acidity

7.1 gm/L

Cellaring

4-6 years

PH

3.40

**Bottling Date** 18 August 2017

Oak Type



85 points