METAL LABEL

CABERNET SAUVIGNON
2022

Winemaking
Vintage 2022 was a cooler than average vintage, with idyllic rainfall across the growing season, leading to exceptional quality across the board. Harvested in mid-March, our Cabernet parcels were destemmed, crushed and pumped to stainless vats for inoculation with a pure yeast culture. Fermentation was undertaken at 24-26°C, with frequent pump overs to maximise colour and tannin extraction. The wine was pressed at near dryness and seeded for Malolactic fermentation, ahead of centrifugation onto premium French oak for maturation for four months. Once the wine and oak had melded, the parcel was prepared for bottling and conditioned prior to release.

Tasting note
Deep crimson in appearance with an opulent bouquet of cassis, blood plum, dried oregano and cedar. This then leads to a seductive palate with folds of velvet and satin around blackberry compote, anise and mint flavours, coupled with tempered tannins.

Region
South Eastern Australia

Wine Analysis
Alcohol: 14.30%   pH: 3.52
TA: 6.98 g/l   RS: 3.90 g/l

Style
Rich, full flavoured and full bodied.

Food Match
Pair with slow cook beef ragu pasta or grilled Lamb cutlets, asparagus and hand cut chips.

Cellaring
Drink now or will benefit from careful cellaring for up to 5 years.
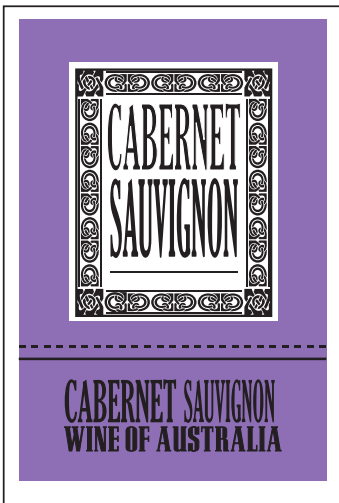
Matt Santos,
Winemaker

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Carton Packaging

Packaging Detail

Range:	Metal label
Product:	Cabernet Sauvignon
Approx. Case Weight:	8kg
Bottle Barcode No:	9335966002272
Carton Barcode No:	19335966002279
Bottle:	Super Premium Claret
Bottle Weight (grams):	732
Package Weight (grams):	1458
Bottle Dimensions (hxd):	329mm x 75mm
Carton Size:	6 pack
Carton Dimensions:	230mm x 156mm x 335mm
Slipsheet Configuration:	96 (domestic) - 84 (export)