



ADELAIDE HILLS

Cabernet Sauvignon 2007

Open canopies and low yields at Kuitpo Vineyard ensure our grapes are matured to optimum ripeness. The 2007 season and vintage conditions helped to produce an intense and complex wine.

A striking deep-crimson colour, this wine from the Adelaide Hills shows intense floral, menthol and herbaceous aromas.

The palate has supple texture, rich blackcurrant and herbaceous flavours, with toast and vanillin influences from 20 months maturation in French and American oak. The lean, fine tannins linger on in the long finish.

This classic cool climate Cabernet is a complex polished wine that can be cellared for up to 10 years.



Winemaking

- Variety Cabernet Sauvignon, clones G9V3 and LC10
Region: 100% K1 Vineyard
Harvest: 24th March 2007
Winemaking: Matured for 20 mths, in 80% French barriques and 20% American hogsheads. 40% new oak, and 60% aged between 2 and 5 years.

Alcohol: 14.3 % alc/vol

Total acidity: 6.93 g/L

pH: 3.50

Residual sugar: 3.5 g/L

Accolades

Top 100 and Blue Gold Medal
Sydney International Wine Competition 2010