

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. Having 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, along with firm tannins. Enjoy this wine now or continue to 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

All fruit for our Single Vineyard range 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 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 may shine through.

Vintage Overview

The season began with low winter rainfall and a dry and warm spring, followed by a very warm December. Fruit set was good and despite the dryness the vines were very healthy. January showed some cooler weather; which slowed development down and allowed ripening to happen nice and evenly, but vintage came quickly once again at the beginning of February.

Quality across the board in the 2016 vintage is very high with good depth of colour, weight and fresh fruit characters, paired with fine tannin structures.