

# CABERNET SAUVIGNON

ADELAIDE HILLS | SINGLE VINEYARD

Variety:	Cabernet Sauvignon
Vintage:	2017
Planted:	1999 with Reynella Selection and CW44 clones
Vineyard:	Mike Press Single Vineyard, Lobethal, Adelaide Hills
Oak Maturation:	18 Months in French and American Oak Barrels
Alcohol:	14.5%
When:	Drink now or cellar for 10+ years
Food:	Pairs very well with roast lamb, mint jelly and all the trimmings!

21-year-old vines on a single vineyard block in Lobethal planted in 1998 produce well-structured medium to full bodied cabernet.

2017 vintage in the Adelaide Hills had a very wet winter, a dry growing season and cooler temperatures meant a later harvest for the region.

This meant we must be diligent with controlling yields to make sure that the fruit was able to ripen and last the extra time needed on the vines to ripen.

The fruit displayed lovely blackcurrant and black cherry flavours, with a warmth of black olives, green capsicum and mint.

Maturation for 18 months in both French and American oak added vanilla and spice complexity to complete the flavour profile and produce a silky palate for your enjoyment.

*Mike always refers to our Cabernet as the Sophia Loren of our wines, full of class, structure and elegance.*

