



CABERNET SAUVIGNON 2016

Region	Coonawarra, South Australia.
Colour	Intense deep purple with crimson tints.
Aroma	A beautifully complex wine with upfront aromas of red berry and blackberry balanced by pepper and herbaceous notes.
Palate	The aromas flow through to the palate with rich dark berry and brooding stone fruit notes. Maturation in oak give some savoury characters, a slight earthiness and soft, drying tannins which all meld together to form a long, lingering sensation. A balanced and approachable wine now or cellar for the next 5-10 years.
Food	Rare fillet of beef, porcini mushrooms and sauteed spinach.
Notes	The Shortlist range is a selection of multi-award winning wines that represent the unique flavour and character of each varietal as well as the influence of the terroir on the wine. Each bottle is individually numbered. The fruit for this wine comes from two vineyards in the southern part of the renowned Coonawarra region. This area has a long ripening period which enables the development of great varietal flavours and intensity. Initial fermentation occurred in small traditional 10 tonne open vats for 10 days. The wine was then pressed off and sent to new French oak hogsheads where it underwent secondary malo-lactic fermentation before being clarified. The final step was to mature the wine for a further 16 months in oak before bottling.
Cellar	5-10 years
Tech	14.0 %

