



## 2017 CABERNET SAUVIGNON

**Region:** Heathcote, VIC

**Alcohol:** 14%

### Winemaker Notes

The fruit for this wine is sourced from Heathcote (Vic) and Hilltops (NSW), the two batches of fruit are fermented separately in a combination of open vats and sweeping arm fermenters; then blended after oak aging. Dark mulberry and varietal herbal aromas are evident on the nose with subtle, silky oak flavours that build to create good length and a persistence finish.

### Dining Suggestions

A great accompaniment to lasagne or lamb shanks

### Awards and Reviews

Vintage 2015

*“Machine harvested, 25% whole berries retained when destemmed, fermented in tank, matured for 8-12 months with French oak staves. It has exceptional mouth feel for a wine elevated entirely in tank, and way over delivers on varietal fruit expression”* **90 POINTS - James Halliday**

*“This is soft and curranty with a gentle vanilla overlay. Notes of herbs and earth, even of tobacco, help to create an impression of complexity. Its pretty easy to drink”*  
**Campbell Mattinson, Winefront.**

Silver 2016 International Wine & Spirit Competition