

2013 mc²

Variety

Cabernet Sauvignon, Merlot, Cabernet Franc

Colour

Dark red with vibrant purple hues.

Aroma

Complex and intriguing aromas of blackcurrant, blackberries, cloves and liquorice.

Palate

Cabernet Sauvignon gives the wine structure with rich fruits of the forest and a harmonious tannin fingerprint. Merlot encourages a softness and juiciness with bursts of ripe blueberries and fresh plum jam. Finally, the Cabernet Franc contributes juicy red currants and cinnamon. All of these flavours meld together to bring a complex and rounded palate, which finishes with soft tannins and chocolatey oak.

Food Matching

Slow cooked shoulder of lamb with roasted beetroot, pumpkin and goats cheese salad.

Cellaring

Enjoy this wine from now for up to 10 years.

Technical Details

Region

100% Coonawarra

Harvest Date

8-25 March, 2013

Harvest Brix

25.0 – 27.1°

Bottling Date

December 2014

Bottling Analysis

pH 3.42 TA 6.2 Alc14.0%

Winemaker

Sandrine Gimon

Diplôme National d'Enologie

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Ingeniero Agrónomo. Enólogo

