

2022 CLARE VALLEY CABERNET SAUVIGNON

PAULETTS CLARE VALLEY SELECTION

VARIETY	100% Cabernet Sauvignon			
FRUIT SOURCE	Clare Valley			
VINTAGE	<p>Exceptional winter rains, the best in years, saturated the soil profile, allowing the vines to emerge from dormancy with vigor. An official La Niña weather event brought a cooler, wetter than average spring, fostering strong canopy growth. While our Watervale vineyard experienced some minor frost damage in October, most flowering occurred in late November and early December during a rare stretch of dry, calm weather, resulting in good fruit set and an above-average crop. December was exceptionally dry, with less than 1mm of rainfall recorded. However, above average rainfall in January and February supported the vines through veraison, leading to the largest crop load since 2017. The dry conditions in March and April were ideal for the bulk of our harvest.</p>			
BOTTLED	February 2024			
WINE SPECIFICATIONS	Alcohol	14.5%	Total Acidity	6.4g/L
	pH	3.56	Reducing Sugar	0.5g/L
COLOUR	Ruby red with slight purple rim.			
AROMA	Bright black fruits featuring blackcurrant, blackberry and dark plum. Cedar and clove along with some choc mint and dusty oak notes.			
PALATE	Medium to full bodied with generous amounts of similar black fruits coming through from the nose along with a graphite mineral type texture. The mid palate is round and rich giving way to long firm tannins that give balance and length.			
OAK MATURATION	15 - 18 months French Oak.			
CELLARING	Drink now or cellar for up to 20 years.			
FOOD IDEAS	Pairs beautifully with grilled or roasted meats like ribeye steak, lamb chops, or venison; or a decadent rich chocolate dessert.			
AWARDS & ACCOLADES	SILVER 2024 Sydney Royal Wine Show			

