



## BROWN BROTHERS MILAWA VINEYARD Tasting Notes

### 2016 Brown Brothers Patricia Cabernet Sauvignon

Release date – 1/01/2021

#### The Wine

The Patricia Cabernet Sauvignon is an inky dark purple colour with rich aromas of blackcurrant and dried herbs, while the French oak influence offers a gentle 'cigar box lift' to the nose. On the palate the wine has powerful dark berry fruit, spice and hints of nutmeg driven by a warm vintage. It has persistent length and is well structured with ripe flavours and a seamless elegant finish. The Patricia Cabernet Sauvignon has already received two and a half years bottle age to soften and integrate its characters and will continue to improve over the next 6-8 years in the cellar.

#### The Grape Variety

Cabernet Sauvignon is widely regarded as the king of red grape varieties. Its origins lie along the Gironde in the renowned Chateau country of south-west France, where it is the major component in the esteemed red wines of the area – Claret. The parents of cabernet sauvignon are cabernet franc and sauvignon blanc. When grown in cool grape growing regions, cabernet sauvignon is typified by deep rich colour, alluring berry aromas on the nose and a deeply flavoured elegant palate with a long, firm finish.

#### Technical Description

Fruit for the 2016 Patricia Cabernet Sauvignon was sourced from several vineyards in Victoria. The Bendigo region makes up 52%, along with the King Valley at 28%, Great Western 13% and Wrattontully 7% to round out the blend of outstanding vineyards. The fruit was harvested in early March 2016 at a baumé level of 14.2 to 14.6. The wine was destemmed and crushed to open top fermenters in the Kindergarten Winery. The wine spent 18 months in 42% new, and the balance older French oak barriques. A number of blending trials took place to produce a very intense and powerful wine from a low yielding vines. The wine was bottled with an alcohol of 14.5%.

#### Serving Suggestions

This concentrated red wine would make a great partner to paprika scotch steaks medium rare with chimichurri dressing. It could also be enjoyed with a selection of aged cheddar cheese at the end of a meal.

#### Related Wines

Shiraz, Mondeuse and Cabernet

