

PARTNER SERIES

CABERNET SAUVIGNON

2019

CONCENTRATED FLESHY DARK
FRUIT & FINE-GRAINED TANNINS.



Cabernet Sauvignon



Clare Valley

%

14.5%



3.51

TA

6.1 g/L

STYLE

Mulberry, leaf and nutty spice aromas lead to a layered palate of dark fruit and savoury herbs, with mouth-filling texture offering great intensity and richness. Chalky tannins are seamlessly integrated from maturation in French and American oak hogsheads for 20 months.

ENJOY WITH

Lamb cutlets, grilled eggplant, hard cheeses.

CELLARING

Cellar until 2029



THE ESSENCE OF CLARE VALLEY

VINIFICATION

The Cabernet was cold soaked for 5 days and fermented for 14 days on skins in total. A cool ferment ensured that vibrancy and freshness was maintained. The wine was pressed off skins to a selection of new French oak and second use French and American oak hogsheads, spending a total of 20 months in barrel.

SEASON AND SOURCE

2019 was a challenging growing season due to the drier than average winter and spring. Careful and diligent irrigation scheduling and vineyard management was required to ensure that full leafy canopies protected the fruit from the heat experienced during summer.

Much of this wine comes from the southern end of Clare from our highly distinguished Schobers Vineyard. The grey loam over limestone soils produces elegant wines with outstanding lifted fruit. The older section (old Schobers) has even harder soils and older vines which offer additional concentration and intensity.

KIRRIHILL

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