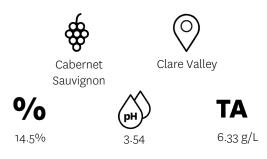
REGIONAL SERIES CABERNET SAUVIGNON 2019

SHOW STOPPING CABERNET.



STYLE

Just like a great cabaret, this 2019 Cabernet is a showstopper. Dark red fruits and plum aromas flirt with delicate mixed herbs and spice notes. Elegant yet generous with balanced oak flavours and fine-grained tannins.

PAIRING Sunday roasts, juicy burgers, hard cheeses.

CELLARING Drink now whilst young or cellar up to 7-10 years.



THE ESSENCE OF CLARE VALLEY

VINIFICATION

Select Cabernet parcels were fermented into small batches from several vineyards for 8 to 10 days. A long, cool ferment ensured that maximum vibrancy and freshness was maintained in the wine. The Cabernet was then pressed into stainless steel tanks to complete secondary malolactic fermentation, followed by maturation in tanks, with a small percentage seeing some French and American oak. A light fining was done to enhance palate softness and then bottled with minimal filtration.

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 leaf canopies protected the fruit from the heat experienced during summer. Working with our loyal, specialist Clare growers this Cabernet is a blend of multiple vineyards throughout the Valley.



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