



2017 True Colours Cabernet Sauvignon

blackberry | violets | dark chocolate | soft tannins

Vintage Notes

"In contrast to the warm and compact growing season of 2016, Vintage 2017 saw a return to more traditional conditions. A cool and wet spring delayed budburst and flowering and consequently we had a later start to harvest in early March. Some truly ideal weather followed with about three to four weeks of blue skies and temperatures in the high 20's with no heat spikes. The even temperatures, cool nights and long ripening period provided us with some excellent fruit across all varieties." *Rob Dolan – Winemaker*

Wine Notes

Colour	deep crimson
Aroma	blackberry, boysenberry, violets, dark chocolate
Palate	dark red fruits, licorice, supple tannins
Cellar	up to 10 years

Viticulture

Region	Yarra Valley
Vineyards	Multiple sites: Dixons Creek, Yering, Chirnside Park + Gruyere
Harvest	late March - early April 2017
Method	hand + machine picked

Winemaking

Process	crushed + destemmed, Bordeaux yeast strain
Fermentation	fermented in a combination of static and open pot fermenters, pumped over twice daily. pressed once dry + matured using French oak (20%) for 18 months
Alcohol	14.5%
Winemakers	Rob Dolan + Mark Nikolich

