

2017 GOMERSAL WINES PREMIUM BAROSSA VALLEY CABERNET SAUVIGNON

TASTING NOTE

Cabernet Sauvignon from selected Barossa Valley vineyards has been carefully fermented to preserve the traditional fruit flavours and the matured using French and American oak to add further complexity.

This Cabernet Sauvignon combines vibrant aromas of chocolate and black currant with flavours of ripe plum and mint, to produce a full bodied wine.

FOOD SUGGESTION: Lamb roast or veal medallions

CELLARING: Drinks beautifully now and will reward cellaring for a further 6 to 8 years

SERVING TEMPERATURE: 16-18 °C

ALCOHOL: 14.0%

AWARDS

94/100, "Wonderfully ripe and fragrant, the bouquet shows dark plum, cassis, dried herb and cedar characters with a touch of pepper spice. It's weighty and richly textured on the palate, delivering terrific fruit intensity together with silky texture, finishing long and delectable." ~ Sam Kim, Wine Orbit

"Opaque purple-red colour. Oak is nutty and toasty, plum sauce and raspberry liqueur. Ripe and juicy when sipped, a mix of red and black berries, primary and forward. Drink now." ~ Nick Butler, The Real Review

91/100; "This is a very tidy wine from the Barossa. Cabernet can sometimes be overlooked from the Barossa but when the planets align it can be excellent. Has some typical blackcurrant and plum flavours supplemented with a mix of French and sweet American oak. Works well." ~ Ray Jordan, Top 100

