TERRA FELIX



COONAWARRA

CABERNET SAUVIGNON

2017

AWARDS

95 Points - Wine Showcase Magazine

COLOUR

Deep purple with a red hue.

NOSE

Aromas of blackberries, dark cherries and spice open to reveal subtle nuances of cedar, mint and chocolate.

PALATE

Strongly fruit driven with flavours of juicy red fruit, subtle green herbs and a sweet spice. Structured with fine tannins to give a long and lingering finish.

WINEMAKING

Coming from one of Australia's best-known areas for Cabernet Sauvignon wines, the grapes for this wine were harvested once they had achieved balance between fruit flavour, tannin ripeness and natural acidity. The grapes were gently crushed into open fermenters and hand plunged throughout fermentation to encourage the expression of varietal and regional character. The wine was pressed off the skins and aged in premium French oak barriques for 18 months before being carefully blended, gently filtered and bottled.

VINTAGE REPORT

2017 was an outstanding vintage. Warm Spring conditions led to a warmer summer. The warm days and cool nights resulted in an intense ripening period however the fruit quality remained high and the concentration of flavour was abundant. Yield were good with fruit showing plenty of varietal character.

QUICK NOTES

VINTAGE 2017 WINEMAKER Rohan Little GRAPE VARIETY Cabernet Sauvignon GROWING AREA Coonawarra ALC %/VOL 13.3 % v/v

TITRATABLE ACIDITY 6.2 g/l PH 3.57 OAK French oak for 18 months CELLAR 10 years

