



KILLIBINBIN

KILLIBINBIN 2022 SECRETS CABERNET SHIRAZ PV

Take one form and turn it into something greater,
something that mesmerizes with passionate purpose.
The shining Killibinbin is hypnotic and alluring...
Thrilling

2022 VINTAGE CONDITIONS

In 2022, higher mid-winter rainfall and a cold, windy spring led to a moderate crop level. Downy mildew appeared in the vineyard due to rain and humidity in January and February. The vintage experienced a cool and humid summer influenced by La Nina, resulting in a delayed harvest compared to recent years. However, the wines showcased a newfound brightness and good acidity, reminiscent of past vintages.

Appearance: Deep and vibrant magenta, this wine captivates with its intense color, suggesting depth and concentration.

Aroma: The nose presents a complexity of aromas, featuring luscious blackberries and blackcurrants alongside nuanced notes of nettles. Ripe mulberries add a layer of sweetness, while a subtle hint of cedar contributes to the wine's overall sophistication.

Palate: Bold and expressive, the palate offers a rich tapestry of flavors, characterized by dark, chewy fruits that linger on the tongue. Cabernet-dominant tannins provide a robust structure, imparting both depth and length to the wine's finish.

Food and Wine Match: This Cabernet Shiraz Petit Verdot blend is a versatile wine that pairs wonderfully with a variety of dishes. Its structure and depth make it an excellent match for grilled or roasted red meats, such as a juicy ribeye steak or a tender lamb roast. It also complements hearty dishes like braised beef or beef stew.