



Wanderlust

Cabernet Sauvignon 2022

Region: 100% Coonawarra

Tell me more:

Cabernet Sauvignon has a long history in Australia dating back to the mid-1800s. Coonawarra is globally regarded as a premier Cabernet Sauvignon producing region. This wine is our tribute to the intrepid traveller who makes the journey to come and visit our cellar door and discover the history of the Coonawarra Region for themselves; they have Wanderlust. They are the daring explorer, the lover of life with tales of adventures and experiences from their many trips.

Winemakers Comments:

100% French Oak barrel aged – no oak substitutes are added to any of our wines.

Style & Character:

Medium to full-bodied wines with concentrated flavours of blackcurrant, mulberry and plum. Typically firm tannins without being astringent or hard. Coonawarra Cabernet has the capacity to age gracefully for decades

Flavour Profile:

A rich palette of black fruits like blackcurrant, black cherry Blackberry, Mulberry and plum, with varietal characters of liquorice, mint, cedar and even eucalyptus

Look out for:

Chocolate, Mint, Blueberry & Tobacco

So how do I serve it?

We suggest you decant this and served around 16-18 degrees

What pairs well with this?

Lamb, beef, darker game meats, braised red meat dishes, firm cheeses. May we suggest Rosemary smoked lamb cutlets.

How long will it last?

This one will cellar well until 2035. Once opened providing it's sealed and stored in a cool, dark place or a fridge, Cabernet, can last for around four to five days.

Also good to know:

- This wine is organically certified.
- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

Bragging Rights:

"93 points Wine Showcase Magazine

