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2016 Gatt Accent Cabernet Sauvignon

fresh, fruit driven wine of youthful flavour and personality.



Appearance Deep garnet

Aroma / Bouquet Plummy nose, with lifted hazel and blackberry.

Palate

Boysenberry with a savoury edge. A firm textured palate of ripe dark berries, dark spices of cardamom and anise. A deep palate of layers and complexity with a fine length and beautifully integrated tannins.

Serve

At room temperature 16-20°C

Cellar

Peak drinking now, till at least 2026

Food pairing

Barbecued and roasted meats. Mushroom risotto with parmesan.

Vineyard

100% Estate grown from the rich loams of Barossa vineyards. Altitude 250-270

Season

A dry vintage with a slightly warmer than average ripening period. Slightly smaller bunch sizes and berries have resulted in great flavour and colour.

Winemaking

Destemmed but not crushed into open fermenters. Fermented at 15-20 degrees over a 5-7 day period pressed at or about dryness , pressings added back in to free run. Racked off solids to maturation.

Maturation

16 months in oak. 94% in new and 2nd fill French Oak. 6% in older American Oak

Harvest	23 & 29 March, 7 April 2016
Production Bottled Closure	426 dozen (750ml) 29 March 2018 Screwcap
Alcohol / Volume	13.9 %

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Awards

Gold 2018 Asia Wine Trophy 2018 Korea Wine Challenge

Silver

2019 Decanter World Wine Awards

90 points Decanter World Wine Awards 90 points Wine Enthusiast