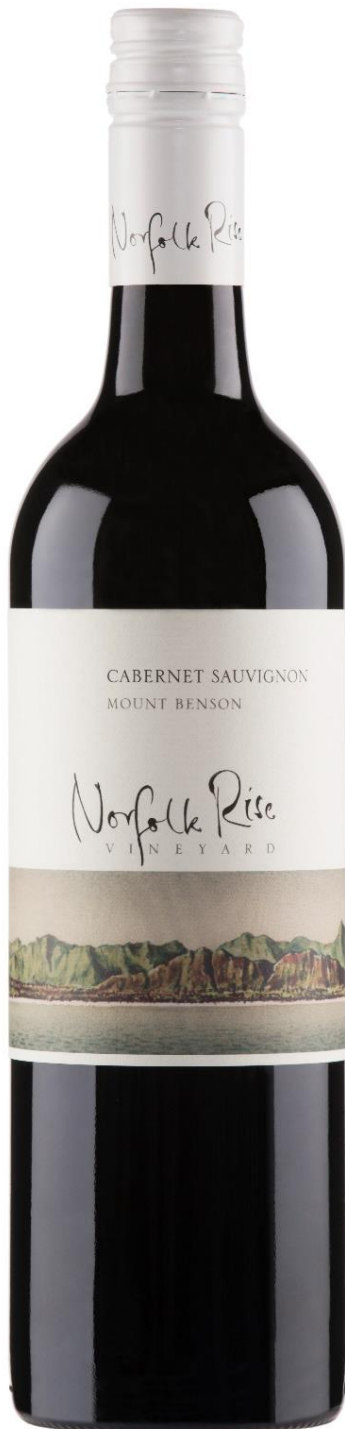


Norfolk Rise

VINEYARD MOUNT BENSON



2015 Cabernet Sauvignon: This varietal Cabernet Sauvignon is an excellent example of what complexities our famous ‘Terra Rossa’ soils can impart into our wines. Aromas of dark berry fruit, cassis, bramble and spices mingle with the approachable body and fine, soft chocolate and vanilla tannins on the finish. This Cabernet can be drunk and will continue to improve over the next decade.

The Vineyard: Situated in the heart of the cool climate Mount Benson region, the Norfolk Rise Vineyard is planted on 180 hectares of undulating coastal hills. Within 5 kilometres of the ocean at 37 degrees south of the equator, our Cabernet Sauvignon is planted on near perfect ‘Terra Rossa’ soils, providing an ideal level of nutrient and water retention.

Winemaking: The grapes were selectively harvested from our vineyards from mid-March to early April. The Cabernet Sauvignon vineyards were low yielding and monitored daily for ripeness leading up to harvest. A clean growing season and maritime breezes allowed for grapes of the highest quality to be picked. The grapes were then de-stemmed, crushed and transferred to fermentation tanks where the wine was held on skins for a few days post ferment to increase aroma intensity. Following pressing, the wine was racked into French oak barriques for approximately 16 months

Tasting Notes

Colour: Deep purple red with a bright magenta hue.

Bouquet: Aromatic cassis and blackberry fruit with a spices, bramble and dark chocolate.

Palate: Dense nicely ripened forest berry fruit with medium weight and extract. The wine finishes gently with integrated, creamy oak and soft, lingering chalky tannins.

Ageing Potential: Likely lifespan 2020+

Food Suggestions: Slow cooked beef ribs, wild mushroom risotto, aged cheddar.

Analysis: Alcohol: 14.0% Titratable acidity: 7.0 g/L pH: 3.50

