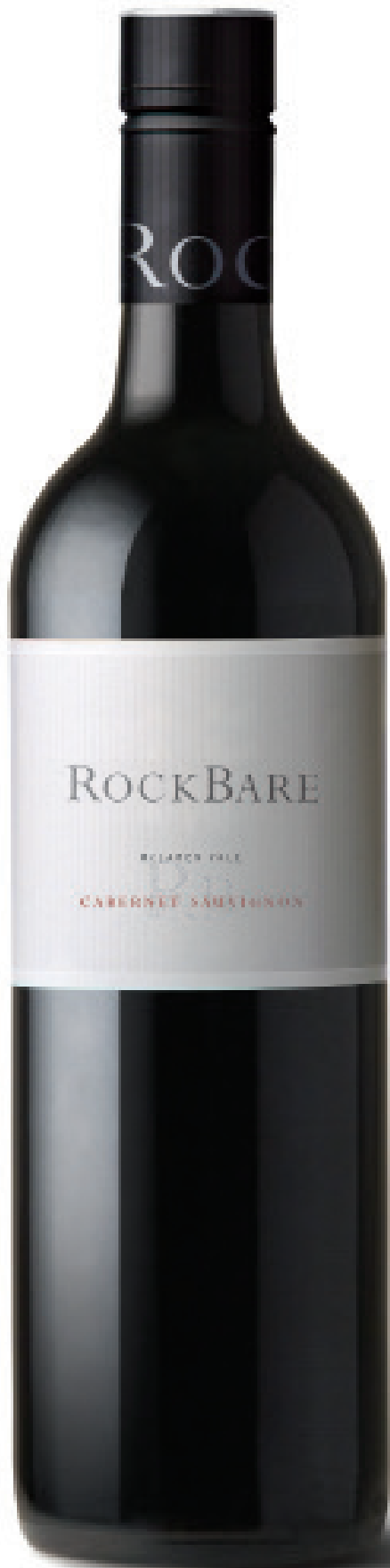


# ROCKBARE

2016  
CABERNET SAUVIGNON  
McLAREN VALE



## Grapes

Cabernet Sauvignon

## Origin of Grapes

McLaren Vale, South Australia

## Vinification

Following a short cold soak, fermentation was in stainless open top fermenters; letting the ferment warm itself to 30C; and then once dry, continuing to pump over and wet the skins daily, closely watching the tannins change and balance on the palate. Gently pressing the parcels off of skins through a basket press. Wine sent to oak for malolactic fermentation and maturation.

## Oak Maturation

Barrel matured for 18 months in 20% new and 50% older French Hogsheads.

## Colour

Scarlet! Otherwise a dark brick.

## Nose

Notes of spice, cassis and tobacco overlay a blackberry briar aroma, subtle hints of mint give clue to variety.

## Palate

Approachable, juicy palate of dark cherry blackberry conserve, complexing notes of dark almond of chocolate, mint, cardamom, cassis and roasted coffee beans. A medium bodied wine, graceful in its balance of acid and velvety tannin, with an earthiness and soft, lingering mouth-watering, savoury.

## Food Match

Suited to slow cooked lamb knuckle, broccolini and kestrel potato smash or perhaps Tuscan rabbit with pancetta and rosemary. Alternately sneak away to finish the bottle with a box of dark chocolate truffles.

## Analysis

Alcohol 13.7%

pH 3.57

Acid 6.7 g/L

Sugar Dry