

*First Growth is only produced when the growing season is showing exceptional fruit quality and a particular vintage is deemed to have extended aging potential.*

### *Viticulture*

The terra rossa over limestone soils of southern Coonawarra have long been a much sought-after location to grow the finest of red grape varieties; the extended ripening period in this area provides wonderful fruit expression, depth and complexity.

Our 'Abbey' estate vineyard is located on this brilliant strip of soil and is predominantly planted to Reynell Selection Cabernet Sauvignon - original cuttings from Bordeaux. These vines, planted in 1985, are the backbone of our First Growth.

### *Winemaking*

Harvested between the 8<sup>th</sup> and 28<sup>th</sup> of April, the fruit for our First Growth was fermented in both 10T closed, and open-top, fermenters for 14 days. The Cabernet Sauvignon parcel undertook extended maceration and was on skins for a total of 36 days, which encourages tannin structure and also increases ageing potential. The Cabernet also undertook malolactic fermentation (MLF) in stainless steel, while the Merlot and Petit Verdot parcels went through MLF in barrel.

Following fermentation the blend was matured in 100% new French oak Barriques and Hogsheads for 18 – 20 months before bottling. This extended time in oak produces fine grained tannins, which encourages cellaring potential.

Blend composition: 94% Cabernet Sauvignon, 5% Merlot, 1% Petit Verdot

### *Tasting Notes*

**Colour:** Dark red core with scarlet hues, and purple rim.

**Aroma:** Floral aromatics of delicate dark fruits with underlying spice. Cassis, blackberry, briar, dark chocolate and leather. Complex and vibrant, with toasty notes from the French oak.

**Palate:** A fruit driven palate with explosive primary flavours of Coonawarra Cabernet. Blackcurrant, blueberry, forest fruits and hints of minerality and spice from the oak. Fine tannins help to create structure and plushness. An excellent wine with good length.

### *Analysis*

ALC	14.5%	TA	6.04 g/L
PH	3.49	RS	0.34 g/L

