

2010 Cabernet Sauvignon

Region

Mudgee, NSW

Winery Address

Pipeclay Lane, Mudgee NSW 2850

Variety

100% Cabernet Sauvignon



Vintage Conditions: 2010 was a challenging year, with a dry growing season finishing with cloudy weather during ripening. Although most varieties fared well, Cabernet was picked in April, and displays cool climate characters that are bright and fruit driven wines.

Winemaking: This vintage contains most of our Reserve block fruit, wihich is always hand picked with a large portion of whole berries and bunch ferment. The wine was aged in a blend of new and 1-3 year old French hogsheads for 12 months.

Tasting Notes: Deep Red Purple in colour with aromas of chocolate and mint. The fine grain French oak supports flavours of spicy berry fruits. This Cabernet displays medium bodied tannins, and can be enjoyed now, or left to mature for 6-10 years.

Analysis:

Alcohol 13.5%
Residual Sugar 1.4 g/L
Titratible acidity 6.8