



2015 'THE LONE KIWI' CABERNET SAUVIGNON

GRAPE VARIETY	100% Cabernet Sauvignon
REGION	100% Clare Valley
COLOUR	Deep crimson with red hues.
BOUQUET	With some air, the nose opens up to lively fruit notes of blackcurrant and violets.
PALATE	The palate is concentrated with some black olive, bay leaf and herbal inflections. There is plenty of oak freshness complemented by sleek tannins to give a soft finish to this medium weight wine.
GENERAL	Good winter rains, a dry spring and a cool January with a little rain kept the vines healthy over the summer months. Then in February, very high temperatures arrived and all varieties ripened at once making the start of vintage 2015 one of the earliest ever! Basket pressed and allowed to settle in tank for 5 days. Racked to French oak barrels (15% new) and matured in barrel for 18 months.
SERVE WITH	Cabernet works well with a variety of meats including lamb. We loved this with a braised shoulder of lamb, slow cooked for 4 hours with garlic, onions and herbs – tender to the bone and thoroughly delicious with the Cabernet! This Cabernet will benefit from decanting prior to serving, or a few years stored safely away in the cellar.
ALCOHOL	14.0%
pH	3.49
TA	6.75g/L

