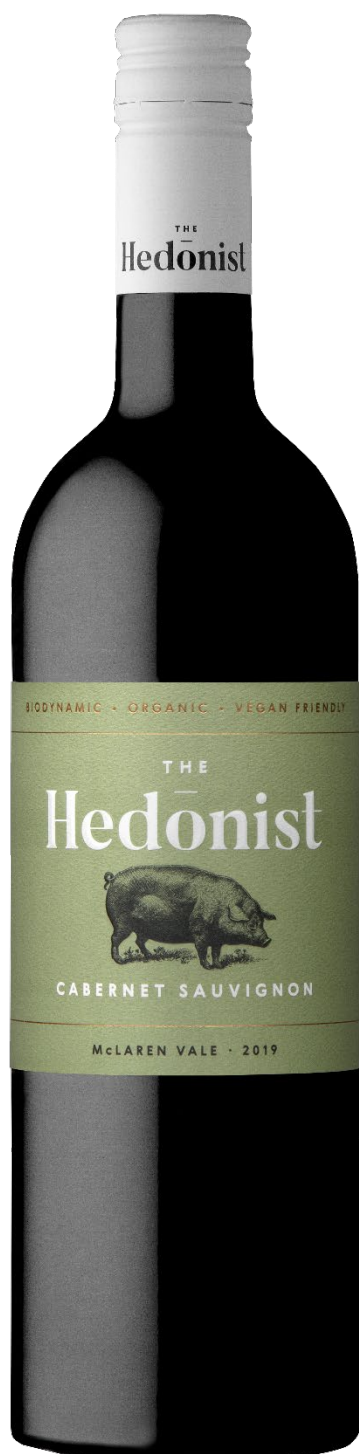


2023 CABERNET SAUVIGNON

Sourced from our estate-grown Cabernet Sauvignon from a single vineyard in the Willunga foothills of McLaren Vale, grown in ancient clay loam soils under the cooling maritime influence of nearby Gulf St Vincent. Certified organic and biodynamic.



VINTAGE

Our third La Niña event in a row brought with it our wettest November in 30 years, as well as our latest vintage start to date. This meant higher than average disease pressure which was somewhat mitigated by significant winds from spring through to autumn, as well as utilising an onboard berry sorting harvester. Yields were down across the district, but quality prevailed.

WINEMAKING

Harvested on 19th April, the fruit was destemmed without crushing, retaining a proportion of whole berries before undergoing a cool, indigenous yeast fermentation. Extraction was managed with gentle pump-overs throughout fermentation, with the wine remaining on skins for 13 days before completing malolactic fermentation. The wine matured for 15 months in seasoned French oak foudres before bottling unfinned with minimal sulphur additions.

TASTING

Colour	Deep red with purple hues
Bouquet	The bouquet is complex, savoury and finely balanced with lifted aromas of wild blackberry and blackcurrant are layered with earthy truffle, dried herbs and a subtle note of cardamom.
Palate	Concentrated black fruits is layered with black fruits, dark chocolate and subtle notes of anise. The palate is generous yet composed, with fine-grained tannins providing structure and texture, while fresh acidity carries the wine to a long, savoury finish.

TECHNICAL

Variety	Cabernet Sauvignon 100%
Harvest Date	19 April 2023
Oak Treatment	100% Seasoned French Oak foudres for 15 months
Analysis	Alc: 14% vol, pH: 3.42, TA: 6.4g/L, GF: 0.73g/L
Bottling Date	20 February 2026