

# Cabernet Sauvignon 2018

**Product Code: CS18**

**Price: \$35.00**

## **Short Description**

Deep red in colour it exudes excitement from the glass. Violets, cassis, and hints of dark chocolate from the nose. It shows all the classic cool climate characteristic of vegetable draw, earthy and mulberry leaves. On the palate it has dry elegant tannins nicely integrated with fresh sweet berry fruit.

## **Description**

# Dry Grown Cabernet Sauvignon 2018

## TECHNICAL DETAILS

Alcohol 14.5% a/v,

## TASTING NOTES

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## VINEYARD

Fruit sourced from our 41 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. Having

smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravely loams, our old vines are all cane pruned and yield 2 tonne per hectare. Galafrey harvest their grapes from mid-March to late April depending on the season.

## VINTAGE COMMENTS

V18 started very quickly but with no disease or weather pressure we were able to have extra hang time for all wines especially reds resulting in higher than average alcohols and ripeness. The Great Southern area will be showing great ripeness and power not often seen in our wines. Look for great floral aromas in whites, intensity and power in reds.

## WINEMAKING

Mechanically harvested these dry, cool to mild climate grapes of the Great Southern region will produce classic Cabernet Sauvignon, wines with great depth of flavour and structure. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a Cabernet Sauvignon that will express varietal characters in tune with its sense of place. Left of Skins as long as possible to ensure depth of colour and flavour our winemaking is geared toward producing a wine that is harmonious, interesting, well-structured and most importantly drinkable, with a minimum of two years in quality French oak.