



NASHWAUK

2011 Nashwauk Cabernet Sauvignon

Grape Variety: 100% Cabernet Sauvignon

Vineyard Soils: Terra Rosa over Limestone

Vine Age: Cabernet Sauvignon planted 1971

GI – McLaren Vale, Seaview

Summary:

The close proximity of the Nashwauk vineyard to the Gulf of St Vincent and the resultant cooling afternoon sea breezes means this variety enjoys relatively even ripening conditions and facilitates the development of optimum levels of flavour, colour and tannin.

The Nashwauk Cabernet was planted in 1971 and is south facing, contour planted. This block was hand-picked.

Vinification:

Hand-picked fruit was crushed and fermented cool to retain its perfume and spent 10 days in open stainless steel fermenters and plunged 3 times per day. The wine was matured in 80% new French oak with the balance in 2 & 3 year old French oak for 18 months. No fining or filtration

ALC 14.5%

Tasting Note:

Colour: Cherry/Garnet

Nose: A heady amalgam of raspberry, blackberry with a distinctive tendril of cabernet leafiness

Palate: Fine tannins leads you though the palate with a pristine taste of cherry & cassis to finish the taste.

Note: McLaren Vale Cabernet Sauvignon offers elegant, medium bodied, perfumed wines. This 2011 Cabernet is a wine that can be enjoyed in its youth or cellar for 5-8 years.

