

## Salena Estate Cabernet Sauvignon

### Vintage

Sourced entirely from Company-owned vineyard estates, the condition of the Cabernet Sauvignon grapes received at the crusher were exceptional. Most notable were the array of flavours and mouth puckering fruit tannins.

This year was a very dry year with the yields coming in well down than average.

### Vinification

The quality of the fruit lent itself to extended skin contact for optimum extraction of colour, so after crushing the fruit was fermented on skins in temperature-controlled stainless steel for between ten and twelve days.

The depth of fruit flavour and bold tannin structure achieved meant that from the beginning this wine was built to last. Some individual parcels of wine remained in wood for up to 9 months, with some parcels aged with the judicious use of specially toasted oak staves. The winemaking process was completed with the assessment and grading of all the separate components before assemblage of the final blends.

### Description

This is a fine example of Cabernet Sauvignon. It is rich and complex with layers of flavour and fine, well-structured tannins. The wine shows a deep plum colour with a rich and complex nose prominent in blackcurrant, tobacco and typical leafy characters with hints of game.

On the palate, flavours cascade over the tongue in a full-bodied, mouth-filling fashion. There are rich blackcurrant and cassis flavours, hints of cigar box and cedar all combined with lingering toasty, gamey and vanillan notes.

The fine tannins suggest that this wine will amply reward 3 to 4 years bottle maturation, but for the impatient it currently makes a superb accompaniment to red meats, game birds and hard cheeses. Try it also with hearty stews and casseroles.



#### Technical

Alcohol by volume;	14.0%
pH;	3.51
Total Acid;	6.24 g/L
Residual Sugar;	0.6 g/L
Varieties;	100% Cabernet Sauvignon
GI;	100% Riverland South Australia