

# KR6

## CABERNET SAUVIGNON

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### GRAPE VARIETIES RATIO (%) & SOURCE:

Cabernet Sauvignon ex South Australia  
Shiraz ex South Australia

### HARVEST DATE:

March & April

### WOOD DETAILS:

Nil

### VINTAGE CONDITIONS:

A wet spring with cooler than average temperatures led to flowering occurring about 2-3 weeks later than usual. The vineyards then experienced up to 75mm of rain between Christmas and Australia Day (26th January) which kept the vines healthy and reduced the need for supplementary irrigation. These factors led to a later harvest with the Shiraz & Cabernet Sauvignon grapes benefiting from the extra three to four weeks on the vine, allowing them to develop flavours gradually.

### WINEMAKING/VITICULTURE:

Fermentation was carried out in a combination of static and rotary fermenters under warm temperature conditions for a period of 6 days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics.

### TERROIR/SITE:

Situated on the banks of the Murray River, the vineyards produce grapes perfect for fresh, varietal wines. Sandy soils of varying depths over limestone require careful water management as they readily dry out during the summer months. Carefully considered irrigation strategies and canopy management are adapted to suit each individual site in order to provide a good balance of light and shade in the canopy and hence maximise fruit quality.

### TASTING COMMENTS:

**Colour:** Crimson red with hints of purple.

**Aroma:** Aromas of blackberry, red jubes and plums with subtle notes of black currant, mocha and violets.

**Palate:** The palate is elegantly structured with a silky texture and fruit sweetness to the mid palate with layers of red cherry, spice and subtle briar flavours and finishes with soft grainy tannins



<b>TOTAL ACIDITY (g/L):</b>	5.7
<b>pH:</b>	3.30
<b>ALCOHOL (%v/v):</b>	13.5

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