



NIGHT HARVEST

BRONZE LABEL

CABERNET SAUVIGNON



Variety Cabernet Sauvignon

Region Margaret River

Vintage 2007

Colour Brilliant Light Raspberry Red

Aroma Distinctive blackcurrant and olive aromas

Palate Stylish and refined. Full bodied with lashings of plum and cherry with a long dry finish. Tannin structure shows elegance and poise.

Winemaking Picked cold then transferred to the winery. Each parcel of fruit is de-stemmed and then gently crushed before being transferred into a small open fermenter. Heading down boards keep the cap submerged for better skin contact. The fermenters are temperature controlled to provide optimum conditions. Gentle extraction is achieved by the draining of wine from the skins and returning back over. Fermented dry the skins are then pressed before the wine is transferred to a stainless steel tank for aging. The wine is then blended and filtered in preparation for bottling. Oak staves and chips used during the wine making to add palate complexity.

Typical Analysis 13.9% Alcohol

Food Matching Barbeque foods, game meats, roast veal and lamb.