



Bin No:

1442

Wine: **Coonawarra Cabernet Sauvignon 2013 Vt**

Country: *Australia*

Region: *South Australia*

Producer: *Berton Vineyards*

Vintage: *2013*

Colour: *Red*

Grape Variety: *97% Cabernet Sauvignon , 2% Merlot , 1% Shiraz*
Vegetarian - Vegan

Status: *Still*

Allergens: *contains sulphites*

Body Value: *E (A is light - E is full bodied)*

abv: 15% - bottle size: 75cl



Tasting Note:

This Cabernet wine has an intense, ripe berry bouquet with hints of chocolate and liquorice. The palate is brimming with crushed blackcurrant fruit flavours enhanced by subtle eucalyptus and mint notes characteristic of this region and is beautifully complemented by elegant French oak notes.

Winery information:

In 2007 Bob Berton purchased the Yenda winery in the heart of the Riverina. This state of the art facility has the capacity to process 20,000 tonnes of grapes

All vines have been spur pruned. Vine age is varied. Vines are planted roughly 1.8m apart with 3.6m between the rows to allow machinery access. The Trellis system is generally a single wire cordon.

Vinification:

The grapes were sourced from the prized terra rossa region of Coonawarra. They were picked in late April and fermented in closed fermenters for 10 days between 25 and 28 degrees and pumped over four times a day. The wine was then pressed off into stainless steel tanks where it completed its malolactic fermentation in the late autumn. Following this, the wine was racked into French oak barrels with an equal spread of new, 1, 2 and 3 year old oak. The wine was aged for a year during which time it underwent a further racking.

Food Recommendation:

A great accompaniment to fillet mignon or roast lamb with herb roasted vegetables.

