

Limited Release Cabernet Sauvignon 2022



WINEMAKERS NOTES

This Limited Release Cabernet is only made in exceptional years.

Only 1300 bottles of this current vintage were produced.

A velvet textured wine which enfolds cassis fruit and pencil shaving nuance.

THE HARVEST

Only the grapes from Block 1 Cabernet on La Bri (planted in 1999) are used for this classic Cabernet Sauvignon.

IN THE CELLAR

Cold soak for 1 week before fermentation in stainless steel tanks. Malolactic fermentation took place in barrel. Matured for 24 months in French oak.

BOTANICAL SKETCH

Each of our wines is linked to a specific flower- the characteristics of the wine are symbolized by that particular flower on the label.

***Watsonia alba* (White watsonia)**

Watsonia alba is a very striking plant, with attractive foliage and gorgeous spikes of cup-shaped white flowers. Our

Cabernet Sauvignon is a very pure and powerful wine much like the *Watsonia alba*.

Alcohol	13.50 %vol	pH	3.35
RS	3.5 g/l	Total Acid	6.7 g/l

AWARDS

NEW RELEASE

FURTHER AGEING/CELLARING

The quality and enjoyment will be further enhanced if decanted 30 minutes prior to consumption.

This wine can be cellar for at least 10 years