



METAL LABEL CABERNET SAUVIGNON

Forged from the Limestone Coast, our Metal Label range refines standalone varietals into something exceptional.

Harvest Report 2017

Average annual temperatures resulted in typical budburst with most varieties. A mild summer and cool nights resulted in a long ripening period with good fresh fruit flavors. Fruit was harvested late February to early March in the middle of the night under cool conditions allowing for fresh fruit flavor and minimum oxidation. The 2017 reds stand out with rich, ripe and juicy characteristics with great length and depth of color.

Tasting Notes

The Cabernet Sauvignon impresses with impenetrable violet hues, it has intense aromas displaying red berry fruits coupled with hints of sweet blackberry jam and a touch of oak. Subtle fine tannins marry perfectly with the intense concentrated palate of ripe blackberries, black currant and well integrated oak.

Composition:	100% Cabernet Sauvignon
Harvest:	By Hand
Vintage:	March, 2017
Region:	Limestone Coast
Sub-Regions:	Coonawarra, Padthaway
Maceration:	Yes
Fermentation:	Selected yeasts, 65—75°F, 6 days
Malolactic:	Yes
Aging:	3 months in French Oak
Alcohol:	13.9%
pH:	3.52
Total Acidity:	6.66 g/L
Residual Sugar:	4.30 g/L

 **Bob Berton**
WINEMAKER

James Halliday
★★★★
4-Star Winery

