

2016 White Label Cabernet Sauvignon

blackcurrant | bay leaf | cedar | dark chocolate | fine tannins

Vintage Notes

"Vintage 2016 will be long remembered as the most compact growing season in living memory. A warm spring was followed by a warmer than average Summer but luckily we were spared from suffering through too many extreme over-40 degree spikes during the ripening period. The effect of this weather forced an acceleration of ripening but also a retention of fresh acidity due to the cool nights. It's not surprising then to see ripe, generous characters on the 2016 wines". Mark Nikolich - Senior Winemaker

Wine Notes

Colour deep crimson purple

Aroma cassis, blackberry, spicy black fruits, cedar

Palate dark red fruits, rich texture, savoury tannins + bay leaf

Cellar up to 10 years

Viticulture

Region Yarra Valley

Vineyard Yering Park Vineyard, Yering + Yarraland, Chirnside Park

11th - 14th March 2016 Harvest

Method hand harvested

Winemaking

Process crushed + destemmed, fermented in open pots

Fermentation cold soaked prior to fermentation in open pots. ferments

allowed to warm to 30 degrees to extract maximum

flavour and tannin. pressed when dry

Barrel matured in new (30%) + seasoned French hogsheads

for 16 months

Alcohol 14.5%

Winemakers Rob Dolan + Mark Nikolich



