

# RESERVE CABERNET SAUVIGNON 2022



## THE STORY

Cabernet has been part of the Warrabilla story since the home vineyard was planted in 1995. In suitable years, these now mature vines produce Cabernet of rare depth and flavour.

## THE FRUIT

100% Cabernet Sauvignon from our home and Parola's, home and Gooramadda (grower) vineyard.

## GROWING

An ideal 2022 vintage with a cool growing season through spring and early summer, and low disease pressure. A mild to warm ripening period with settled weather, allowing grapes to achieve ideal levels of ripeness. A once in a decade year for Cabernet.

## WINEMAKING

2021 was custom made for Cabernet, with the long ripening window allowing for slow accumulation of flavour. Fermented to dry and pressed to both French and American oak puncheons for ten months prior to bottling.

## THE NUMBERS

Harvest: April 2022  
pH: 3.34  
TA: 7.36  
Alcohol: 15.5%

## TASTING NOTE

Classical Cabernet aromas of blackberry, cherry and plum, with undertones of spearmint and woody herbs.

Medium to full bodied with a beautiful balance of fruit, oak, tannin and acid suggest a long cellaring potential of 10-12 years (in good cellaring conditions). Enjoy with saltbush lamb cutlets or pan roasted loin of venison with red wine sauce.

