

2013 Reserve Cabernet Sauvignon



Region: Mudgee, NSW

Variety: Cabernet Sauvignon100%

Overview: The Reserve Range of wines are produced using the best fruit off the Robert Stein Vineyard. These wines are made to reflect the outstanding quality of the vineyard, and the best of the flavours and characteristics which the Mudgee Region offers.

Tasting Notes: A deep garnet red colour, the wine exhibits classic cabernet characters, rich and complex with flavours of mint, spice and black cherry. The large portion of new oak supports the firm tannins and spicy coffee and cedar notes. This reserve Cabernet has great life ahead, maybe even 15 years, and we recommend decanting before serving.

Vintage Conditions: The 2013 was the first warm year in a while, and the season provided some great growing conditions that produced excellent quality fruit with good concentration and balance.

Analysis: Alc/Vol: 13.5%,

Winemaking: This Reserve Cabernet is a true expression of our 37 year old vineyard, planted by my Grandfather in 1976. The fruit was handpicked and 10% left as whole bunches, the remainder crushed and destemmed. The fruit was then allowed 3 days cold soaking before 14 days fermentation on skins in small traditional open fermenters with gentle hand plunging at regular intervals. Maturation was for 18 months in French hogsheads (30% new).

Food pairing: Match with beef short ribs, brisket or even a rack of lamb.