



KINGSTON ESTATE WINES

2005 CABERNET SAUVIGNON



Grapes were harvested in the cool night air from selected vineyards throughout South Australia including the Coonawarra, Clare Valley and Barossa Valley to retain the characteristics commonly associated with Cabernet Sauvignon. Individual parcels were handled separately until the final stages of blending.

After crushing and destemming the juice was fermented in rotary and static fermenters with Malolactic fermentation promoted to add further flavour complexity. Fermentation took 7 days and was allowed to peak at 28-29°C so that colour, flavour and tannins were extracted. The wine was then matured in 100% French Oak to gain flavour complexity and integration.

The resulting wine is a very dense garnet colour with reddish purple hues. The nose displays intense cassis and cherry flavours with a touch of espresso coffee and lots of rich sweet vanilla oak notes.

The palate is rich, full-bodied and exhibits spicy blackcurrent flavours with great fruit richness. Classy tannins and gentle acidity lead to an incredibly long succulent finish and velvety mouthfeel.

Cellar for up to 6 years from vintage in ideal conditions.

Food Suggestion

Enjoy with rare beef or blue vein cheese.

Discover the flavour!

Grape variety	:	Cabernet Sauvignon
Vintage	:	2005
Growing regions	:	Coonawarra, Clare Valley, Barossa Valley
Winemaker	:	Brett Duffin
Alcohol	:	14.5% Alc/Vol
pH	:	3.54
Titrateable acidity	:	6.6g/L