



**KINGSTON**  
— ESTATE —

ONE VARIETY. TWO REGIONS. DISTINCTIVELY SOUTH AUSTRALIAN

## 2010 CABERNET SAUVIGNON

### COONAWARRA / WRATTONBULLY

Grapes were harvested in the cool night air from selected vineyards throughout South Australia including Coonawarra and Wrattenbully 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 American and French Oak to gain flavour complexity and integration.

The finished wine is a deep crimson red with slight purple hues. The bouquet displays cherry, plumb and bramble up front with a violet fragrance. It also displays complex black olive and tobacco aromas.

The palate is superbly full bodied showing dark fruits with firm tannins with a rounded long palate finishing with a hint of spice and vanillin oak.

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

### FOOD SUGGESTIONS

Try Tempeh Kabobs with Moroccan Couscous (Lamb soaked in a delectable honey soy marinade, and paired with grilled vegetables and a Moroccan-style couscous).



Grape variety	:	Cabernet Sauvignon
Vintage	:	2010
Growing regions	:	Coonawarra / Wrattenbully
Winemaker	:	Brett Duffin
Alcohol	:	14% Alc/Vol

*James Halliday Australian Wine Companion*  
**Star Rating: 4.5 Stars**

