



2013 CABERNET SAUVIGNON COONAWARRA - CLARE VALLEY

COLOUR

Deep crimson red with purple hue

BOUQUET

Lifted aromas of blackcurrant, cassis and subtle choc-mint characters along with a hint of spicy oak.

PALATE

Elegant full bodied flavours of blackcurrant, blueberry and cassis fruit are enhanced by hints of mint and mild herbaceous characters further complexed by a smooth oak finish.

CUISINE

Perfectly paired with hearty tomato pastas, strong-flavoured cheese, and chocolate.

CELLARING

Under ideal conditions will develop further flavour complexity to 5 years.

REGIONS

The diversity across South Australia's many wine regions ensures that each vintage, wines of very different styles can be produced from the same variety. The Kingston Estate range of single varietal wines are crafted to display distinctive varietal character through careful region selection. The best characteristics of one or more regions, often a combination of warm and cool climate, are matched and blended to provide the perfect synergy of regional definition and varietal integrity.

Our 2013 Cabernet Sauvignon benefits from the unique characteristics of two ideal South Australian wine regions. The Coonawarra contributes with traditional dark fruit flavours, while the Clare Valley enhances with intense colour, firm structure and complexity of finish.

WINEMAKING

Individual vineyard components were fermented separately in small static fermenters.

Ferment temperatures started at -20°C then were all owed to peak at $28-29^{\circ}\text{C}$. Wine was pressed off skins when dry and the heavy pressings were omitted from the blend.

Once fermented, the parcels were matured in American and French Oak to gain flavour complexity and integration.

ANALYSIS

Alcohol: 14.0% Alc/Vol

Total Acid: 6.4g/L



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