



**KINGSTON**  
- ESTATE WINES -

# 2014 CABERNET SAUVIGNON CLARE VALLEY & COONAWARRA

## COLOUR

Deep garnet with a ruby hue.

## BOUQUET

Lifted aromas of blackcurrant, cassis and subtle stewed plum characters, along with a hint of spicy oak.

## PALATE

Elegant full bodied flavours of blackcurrant, quince 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 lamb shanks, strong-flavoured cheese and chocolate.

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## REGIONS

The cool climate Coonawarra contributes with traditional dark fruit flavours and classic herbaceousness, while the Clare Valley enhances with intense colour and ripe fruit.

## WINEMAKING

Individual vineyard components were fermented separately in small static fermenters. Ferment temperatures started at 20°C then were allowed to peak at 28-29°C. Wine was pressed off skins and the heavy pressings were omitted from the blend. Post fermentation the parcels were matured in American and French Oak to gain flavour complexity and integration

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## CELLARING

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

Alcohol - 13.5% Alc/Vol

[www.kingstonestatewines.com](http://www.kingstonestatewines.com)

