

# Single Vineyard 2017 Limb Cabernet Sauvignon

**COLOUR** Dark rich purple

## NOSE

Perfumed cassis with hints of anise/liquorice intermingled with oak characters.

## PALATE

The seductive oak intertwines with the complex fruit characters with firm, layered finish.

#### WINEMAKING

Taken from vines planted in 1980 in Seppeltsfield. Open fermented and basket pressed and aged in combination new and second use French oak.

## VINTAGE REPORT

The Barossa experienced a wetter and cooler (2°C) than average winter and spring with good soil moisture levels. These conditions resulted in a later harvest, some three to four weeks, than recent years, which was a return to 'normal'. The later harvest allowed grapes to ripen more slowly and evenly with a gradual accumulation of sugars and flavours, which is exactly what we look for when making high quality Barossa wines. The yields were around 20 - 30% higher than the five- year average.

#### QUICK NOTES

REGION Barossa Valley

GRAPE VARIETY 100% Cabernet Sauvignon

WINEMAKER Stuart Bourne

ALCOHOL / VOLUME 13.5%

TITRATABLE ACIDITY 5.8 g/L

P.H 3.54

CELLAR POTENTIAL 10 + years

OAK 100% French Oak 50% new



