



LANDHAUS

BAROSSA VALLEY



5 STAR WINERY

2010 CLASSICS CABERNET SAUVIGNON

VINEYARDS

The Classics Cabernet Sauvignon is sourced from a fantastic, old low yielding vineyard in Bethany, where the soil is a black Biscay clay. The soil type allows the development of rich fruit flavours and ripe tannins. The yield for 2010 was between 1 to 1.25 tons to the acre.

WINEMAKING

Fermented in 1 and 2 tonne open fermenters, the Cabernet Sauvignon was fermented on skins for 14 days at a cool temperature to enhance the pure berry fruit and is hand plunged 3 times daily. It completed primary and MLF in oak and then matured for 22 months in oak, matured on lees to maintain fruit profile and animation, minimal SO₂. Topped up every 3 weeks.

OAK TREATMENT

The 2010 Cabernet Sauvignon spent 22 months in: 100% New French Oak.

TASTING NOTES

We are sharing many of the unique traits we love about Cabernet Sauvignon – inky black colour, massive but supple tannins and flavour intensity that won't quit. This wine has a lushness and voluptuousness with flavours of black cherry, kirsch, plum and dark chocolate. This will cellar well for many years to come.

