



LANDHAUS

Driven by Desire

Wisdom + Intellect + Nature + Emotion

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 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 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.



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