



TOPOGRAPHY BY PRINTHIE

**2018 ORANGE CABERNET SAUVIGNON**

» VINEYARD

Printhie Estate Vineyard - 630m

» PRODUCTION NOTE

Open fermenters, hand plunged, 14 days on skins for gentle tannin extraction and preservation of fruit purity. Matured in 1-3 year old oak barrels (no new) as well as 3,500 litre French oak foudre barrels for 10 months.

» TASTING NOTE

Bright red colour. Cabernet should taste like Cabernet. Lovely varietal expression of ripe Cabernet – blackcurrant, redskin, a hint of leafiness and chocolaty oak. Nice balance and structure, supple texture.

» WINE ANALYSIS

Alcohol 14.4%, pH 3.63, TA 6.6g/L, RS 0.5g/L

» CELLAR POTENTIAL

Hard to resist as a young wine but it does has cellaring potential over the next 5-8 years.

