



Kings of Prohibition

CABERNET SAUVIGNON

TASTING NOTE

Vibrant red hues accentuate the deep purple color. This Cabernet Sauvignon is an attractive fruit-driven red, with a full bouquet of sweet berries and violets complemented by subtle French oak. The ripe berry characters flow smoothly onto the palate, combining with spices and a vanilla oak, and soft, chewy tannins.

SUGGESTED CUISINE

Roast lamb with fresh thyme, rosemary and sage, vintage cheddar cheeses.

WINEMAKING

Fermented in open-top concrete fermenters, thoroughly plunged twice each day throughout a slow fermentation lasting 7 – 8 days. Pressed to stainless storage, where the wine completes primary and malo-lactic fermentation. Racked and transferred to 100% French oak Hogsheads to mature for ten months.

WINE ANALYSIS

Alc/Vol:14% | pH: 3.53 | ta:6.59g/L | Sugar 12.6g/l | VA 0.27 g/L

CELLARING Delicious drinking now but will cellar well over 2 years.