



**HANDPICKED™
WINES**

2016 Collection Coonawarra Cabernet Sauvignon

- Warm season producing wines of great intensity
- Coonawarra terra rossa soils
- Signature Coonawarra character



A NOTE FROM THE WINEMAKER

The intense dark fruits and minty freshness scream "Coonawarra!"

SEASON

The 2016 season was warm throughout Australian wine regions and Coonawarra followed the pattern of dry, warm weather and an early vintage. Not considered typically maritime, Coonawarra is nonetheless not far from the coast and cool breezes off a seasonal upwelling in the Great Australian Bight gave relief over January. Cool conditions kicked in towards the end of the season, suiting the late-ripening Cabernet, which was allowed a good hang time to develop full ripeness and flavour complexity.

WINEMAKING

The vines are a selection of locally developed Coonawarra clones and are aged between 20 and 50 years. The fruit was picked in late March, about two weeks ahead of the long-term average. The wine was aged for 15 months in a mix of old and new oak, mostly French.

TASTING NOTE

With trademark aromas of dark fruit and choc-mint and a concentrated palate of concentrated dark fruits balanced by leafy freshness and firm tannins, this is classic Coonawarra.

REGION

Coonawarra vignerons claim they occupy the best Cabernet Sauvignon terroir in the world. Taking its name from the local Aboriginal word for a honeysuckle that grows wild in the area, Coonawarra is a cool-to-moderate climate region famed for its 'terra rossa', the red earth laid over limestone that is confined to a strip of land just 21km long and 2km wide. All the most prized vineyards, including our own, are planted on the terra rossa. Coonawarra also lays claim to pure underground water and a long ripening season with cool nights which brings out the best in Cabernet Sauvignon grapes. Conditions conspire to produce naturally limited crops of small berries of intense flavour and fresh natural acidity.



Food Match

Roasted leg of lamb, osso buco with gremolata, spicy meatballs.

Wine Style

Rich & Generous

Service

TEMPERATURE

13 – 18°C

CELLAR POTENTIAL

2026