



# KAY BROTHERS

McLaren Vale

# 2017 KAY BROTHERS CUTHBERT CABERNET SAUVIGNON



## WINE DATA

### Producer

Kay Brothers

### Region

McLaren Vale

### Country

Australia

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## Wine Composition

93% Cabernet

Sauvignon,

7% Merlot

### Alcohol

13.8%

### Total Acidity

6.9 G/L

### pH

3.53

### Residual Sugar

3.8 G/L

### Bottling Date

March 1, 2018

### Case Production

1,284

## DESCRIPTION

Vintage 2017 was set up by wonderful winter and spring rainfall, being the wettest season since 1992. This rain gave the soils and entire eco-system a much-needed flush after the dry summers of 2015 and 2016.

Bud-burst was late but flowering conditions were mild and fruit set was quite good. Because of the mild summer temperatures, vine canopies thrived with little stress compared to most years. The final ripening period was warm with cold nights, very favorable conditions for flavor development, setting the scene for an outstanding high-quality vintage.

## WINEMAKER NOTES

The 2017 vintage Cuthbert Cabernet is the 8th release of this commemorative wine. 7.8 tons were hand-harvested on April 5, 2017. The grapes were traditionally processed using open fermentation for 9 days on skins and then basket-pressed in our 1928 press. The wine was matured for 18 months in French oak hogsheads and barriques.

## SERVING HINTS

Decanting, prior to serving, is highly recommended. This Cabernet Sauvignon works well with rich dishes such as lamb. It is vegan and gluten-free.