

# PILLAR BOX RESERVE CABERNET 2008



## **DESCRIPTION:**

This first vintage of the Pillar Box Reserve Cabernet is a lovely varietal wine showing black cherry, blackberry and brambly fruit characters combined with dried fragrant herbs, violet floral notes and dusty cocoa characters. The palate starts with upfront rich berry fruit, and has layers of dark chocolate and dried Italian herbs. The tannins are ripe and round and the flavors linger with savory herb and cherry characters.

## **WINEMAKER'S NOTES:**

Each vineyard destined for the Pillar Box range of wines is harvested when at maximum ripeness, then fermented on skins for around 5 days. The free run and pressing fractions are separated and all parcels are kept separate throughout the vinification process. The wines are matured for a period of 12 months; 30% of the wines are matured in oak (90% French and 10% American oak). At the end of the maturation process, a small fraction of each of the best Cabernet parcels is drawn off and blended to make the Pillar Box Reserve Cabernet. The majority of the fruit for this wine was sourced from our Padthaway vineyards (83%). These vines are grown in various soil types including red loam, black loam & deep sand over limestone. A small component came from a very cool climate vineyard in the region of Mt Benson (17%) also on the limestone coast, which has added some leafy complexity to the wine.

## **SERVING HINTS:**

This wine is a great accompaniment to hearty meat dishes, such as lamb shanks or just a nice steak.

## **PRODUCER:**

Henry's Drive Vignerons

## **COUNTRY:**

Australia

## **REGION:**

Padthaway

## **GRAPE VARIETY:**

100% Cabernet Sauvignon

## **ALCOHOL:**

14.5 %