

KAY BROTHERS

CUTHBERT CABERNET SAUVIGNON 2011



Description:

The 2011 vintage Cuthbert Cabernet is the 4th release of this commemorative wine. Harvested on the 7th of April 2011, the grapes were traditionally processed (open fermented and basket pressed) with extended post fermentation maceration, and the wine was matured for 20 months in new French and Bulgarian barriques.

Winemaker's Notes:

A medium bodied style, bouquet of barnyard, dried hay, a touch of mint, boysenberry/blackberry and a gamey edge. Fine, elegant tannin structure ensures excellent length on the palate resulting in a long lingering finish. Bottled in February 2013, this wine will continue to develop for many years with careful cellaring.

Serving Hints:

We highly recommend decanting prior serving. This Cabernet Sauvignon works well with all the traditional dishes, including steaks and other grilled meats, roasts and hearty fare.

Interesting fact:

Cuthbert "Cud" Kay, the eldest son of Herbert Kay, was born at Amery on the 16th June 1914, 24 years after Herbert & his brother Frederick founded the Kay Brothers Vineyards & Winery. Apart from service in the army during the Second World War, and spending most Sundays on the golf course, Cud's life was devoted to making rich, full-bodied Amery red wines – the style he always enjoyed.

PRODUCER:

Kay Brothers

COUNTRY:

Australia

REGION:

McLaren Vale

GRAPE VARIETY:

90% Cabernet Sauvignon, 10% Merlot

RESIDUAL SUGARS:

1.4 g/l

PH:

3.52

TOTAL ACIDITY:

6.59 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	12	14.5%	34.32	12.39	9.29	12	4X12	931922800085-5

