

KAY BROTHERS

CUTHBERT CABERNET SAUVIGNON 2012



Description:

A medium bodied style, this wine displays flavors of blueberry, cassis, dark chocolate and dried thyme. Juicy elegant tannins contribute to the distinct varietal fruit flavours. Lengths and persistence are key elements to this vintage. Bottled in August 2013, this wine will continue to develop for many years with careful cellaring.

Winemaker's Notes:

The 2012 vintage Cuthbert Cabernet is the 5th release of this commemorative wine. Harvested on March 9, 2012, the grapes were traditionally processed (open-fermented and basket-pressed) with extended post fermentation maceration. The wine was then matured for 18 months in new French and Bulgarian barriques.

Serving Hints:

Decant prior to serving. This Cabernet Sauvignon works well with 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:

100% Cabernet

RESIDUAL SUGARS:

1.6 g/l

PH:

3.64

TOTAL ACIDITY:

6.4 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

