

KAY BROTHERS

CUTHBERT CABERNET SAUVIGNON 2010



Description:

The 2010 Cuthbert Cabernet Sauvignon has a medium to dark purple color and a nose filled with blackberry, violets, mint, allspice and wood smoke. The palate has a medium to full intensity that features rich, savory bacon, licorice, cinnamon, blackberry and blueberry, with a hint of peppermint tea. Loads of mid-palate fruit is matched with a chewy, ripe tannin structure, good finesse, balance and integration. The finish is firm yet juicy, with a warm, sweet and savory follow through. Bottled in December 2012, this wine will continue to develop in the bottle for many years with careful cellaring.

Winemaker's Notes:

This is the third release of the Cabernet Sauvignon that Colin Kay created to honor his father, Cuthbert. Harvested in mid-March of 2010, the grapes were traditionally processed in open fermenters and basket pressed, with an extended post-fermentation maceration. The resulting wine was matured for 20 months in new French and Bulgarian barriques.

Serving Hints:

Decanting is recommended an hour or two before enjoying.

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, 10% Merlot
RESIDUAL SUGARS:	0.4 g/l
PH:	3.5

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	12	13.5	34.32	12.39	9.29	12	4X12	931922800085-5

