



KAY BROTHERS

McLaren Vale



WINE DATA

Producer

Kay Brothers

Region

McLaren Vale

Country

Australia

Wine Composition

97% Cabernet

Sauvignon,

3% Merlot

Alcohol

13.5%

Total Acidity

6.8 G/L

Residual Sugar

1.1 G/L

pH

3.6

2018

CUTHBERT CABERNET SAUVIGNON

DESCRIPTION

Complex and elegant aromas of mint, blackberry, cassia, and marzipan. Layers of rich berry fruits are followed by darker flavors of licorice and chocolate on the palate. Fine-textured, chalky tannins and supple minerality linger on the finish.

WINEMAKING

The 2018 vintage began with good winter and early spring rainfall, preparing the vines for the summer ahead. In late spring, the weather began to warm up, and flowering conditions were moderate – but later than most years. The summer was extremely dry and veraison was late, but came on quickly as temperatures rose in late-January. The final ripening period of February and early March continued to be dry. Temperatures were mild, and conditions were ideal for steady ripening and flavor development.

The 2018 vintage is the ninth release of this commemorative wine. The grapes were hand-harvested on March 26th. The grapes were traditionally vinified, using open fermentation for 11 days on skins, and then basket-pressed in the winery's 1928 press. The wine was matured for 20 months in French Oak hogsheads.

SERVING HINTS

Decanting prior to serving is recommended. This Cabernet works particularly well with rich dishes such as lamb.