

TAPESTRY

McLaren Vale

Regional Cabernet



Analysis:

Alc=14.2

pH=3.6

T.A.=6.59 g/l

FsO2=24

TsO2= 109

Harvest Vintage: 2015

Vineyards: 100% McLaren Vale

Aroma:

A delightful nose that says 'classical cabernet'. Dark fruits of blackberry and cassis are complemented by subtle french vanilla oak overtones.

Palate:

The palate represents the pleasant aromas, with blackberry and blackcurrant with hints of sweeter fruits like raspberry and cherry shining through in the mid-palate. A welcoming texture sees the wine fill the mouth and linger pleasantly until the next sip.

Cellaring: Drink now or cellar for a maximum 5 years