

TAPESTRY

McLaren Vale

The XV Barrels Cabernet Sauvignon

Analysis:

Alc: 13.6%

pH: 3.71

T.A.: 6.14

Harvest Vintage: 2012

Vineyards: McLaren Vale

Winemaking / Viticulture:

McLaren Vale is the forgotten producers of Cab Sav, but in my opinion it is one of the best regions to grow Cabernet Sauvignon in Australia. It has a coastal climate which seems to be very important in many of the famous Cabernet Sauvignon regions such as Bordeaux, Margaret River, Coonawarra and Bolgheri in Italy.

Aroma:

The wine has an expressive perfumed nose with oodles of fresh ripe black fruits of the forest aromas along with hints of tobacco and cedar.

Palate:

The palate is silky, even, elegant and long with a unmistakably, dominant varietal flavour of black currants or cassis, if your familiar with it. As usual there is a roasted red capsicum and a hint of peanut. The tannins on the finish are ripe, long and moorish. The alcohol is lower than many modern day McLaren Vale red wines at 13.5% and this allows the wine to have more aromatics, greater freshness and elegance.

Cellaring:

The XV Barrels would benefit from 10+ years cellaring. Decant before serving and enjoy!

