

Granite Belt



2018 CABERNET SAUVIGNON

ALCOHOL	13.8%
AGING REGIME	New and seasoned European and American oak.
CELLAR	10 years
COLOUR	Deep Crimson
NOSE	Herbaceous and Dark Berry
PALATE	Generous & Intense with juicy blackcurrant
FOOD MATCH	Roast Beef

VITICULTURAL NOTES

The fruit for this wine was grown in the Ballandean district of the Granite Belt. The Granite Belt has similar viticultural conditions to other great Cabernet Sauvignon regions of the world and this wine reinforces the reputation the region is gaining for this noble variety.

The Granite Belt is situated on the Great Dividing Range 850m above sea level and 95km inland from the coast. The winters are cold and frosty and summers warm, producing a continental climate. Most of the region's rainfall comes in the growing season, feeding the buds and shoots. The soil is largely composed of granite, somewhat on the acidic side and is very free draining.

WINEMAKING NOTES

The juice was 100% barrel aged in European and American oak barriques. This Cabernet Sauvignon was racked off lees immediately after primary fermentation to maintain the clean, vibrant fruit flavours and then returned to barrel for further maturation.

TASTING NOTES

This Cabernet Sauvignon shows vibrant dark berry and herbaceous aromas on the nose while juicy blackcurrant and fine tannins combine to produce a generous and intense palate. Balanced, integrated oak provides structure, length and persistence. This wine will reward careful cellaring over the coming years.



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