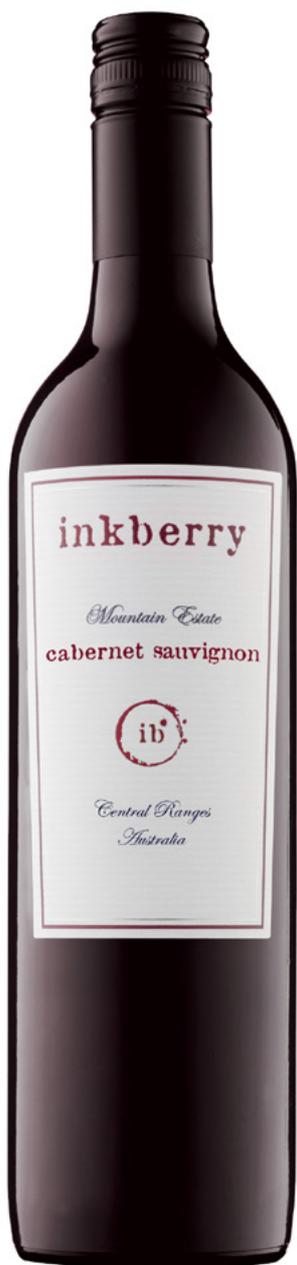


# inkberry

Inkberry's high elevation Mountain Estate is perched on the slopes of the Great Dividing Range and enjoys an unusual intensity of highland sunshine and UV light, giving the small clusters of grapes a fantastic dark, inky color.

The extremely low grape yields and 1800 feet of elevation combine to create wines of aromatic complexity with layers of deep, rich flavors.



## 2016 INKBERRY CABERNET SAUVIGNON

- BLEND:** 100% Cabernet Sauvignon
- REGION:** Central Ranges
- HARVEST:** Mid March 2016
- WINEMAKING:** The Cabernet blocks we chose for this wine were selected on dark fruit flavours and fineness of tannin. Fruit was de-stemmed, then put straight into warm ferment, with twice daily pump over of skins. Wine was pressed off skins when ferment was dry and desired palate weight and tannin extraction was achieved. Then oak matured with French and American oak for 9 months. Following oak maturation, the blend was lightly egg fined, then filtered prior to bottling.
- BOTTLED:** March 2017
- WINEMAKER:** Debbie Lauritz
- APPEARANCE:** Deep ruby with a vibrant purple edge.
- AROMA:** Ripe stewed plums on nose, with a touch prunes.
- PALATE:** Full bodied with ripe plums, sweet cassis fruits; juicy ripe mid palate sweetness, subtle oak adds texture and weight, fine, persistent tannins give the wine structure and length.
- CELLAR:** Up to 5 years.
- SERVE WITH:** Beef stew, pot roast or grilled veal, lamb or beef with dark mushroom sauce, red wine reduction or hearty peppercorn sauce.
- ALCOHOL:** 14.5%