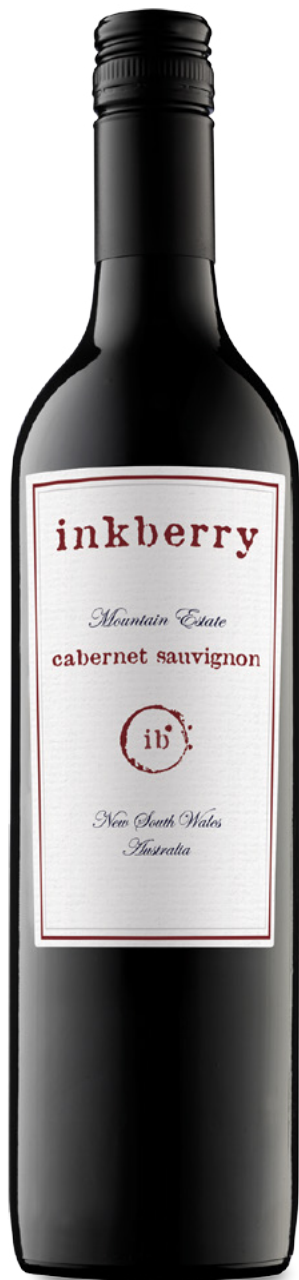


inkberry

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



2013 Inkberry Cabernet Sauvignon

- BLEND:** 100% Cabernet
- REGION:** New South Wales
- HARVEST:** Late March - Mid April.
- WINEMAKING:** Crafted from selected parcels. Following de-stemming, must was warmed to ensure quick and even transition straight into ferment.
- To retain the full juicy fruit palate, these wines had minimal oak maturation (6 months only on French oak).
- Several parcels were then blended to achieve best mix of fruit, tannin and palate weight.
- BOTTLED:** May 2014
- WINEMAKER:** Debbie Lauritz B Ag. Sci. (Oen)
- APPEARANCE:** Deep ruby with a crimson purple edge.
- AROMA:** Dark berry fruits and ripe plums. Subtle hints of chocolate and spice.
- PALATE:** Juicy ripe fruit adds sweetness, subtle oak adds texture and weight to the medium bodied palate. Fine, persistent tannins give the wine structure and length.
- CELLAR:** Up to 3 years.
- SERVE WITH:** Char-grilled Beef, Lamb or a vegetarian dish with a little spice.
- ALCOHOL:** 13.4%