



2017 INKBERRY CABERNET SAUVIGNON Central Ranges, Australia

VARIETALS: 100% Cabernet Sauvignon

HARVEST: Mid-March 2017

WINEMAKING: The Cabernet blocks we chose for this wine were selected on dark fruit flavors and fineness of tannin. Fruit was destemmed, 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.

WINEMAKER: Debbie Lauritz. B Ag. Sci. (Oen)

APPEARANCE: Deep ruby with a vibrant purple edge.

AROMA: Ripe stewed plums on the nose, with a touch of 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: 13.5%

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.

VINEYARD: Mountain Estate Vineyard, Central Ranges in Australia

ACREAGE: 1,255 acre estate, single vineyard site

VINEYARD ALTITUDE: 1,805 – 2,295ft

SOIL: Terra rossa soil on a limestone base



inkberry

MOUNTAIN ESTATE
cabernet sauvignon

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CENTRAL RANGES, AUSTRALIA

