Audrey Wilkinson.

SINCE 1866

Cuvée Rouge

Vintage Conditions

The 2017 vintage will be regarded as a great Hunter Valley vintage, with ideal warm growing conditions leading up to vintage. After some spring and early summer rains, the vines were healthy and had plenty of foliage. Very dry and hot summer conditions with temperatures over 40 degrees meant the tannin and flavour profile of the fruit was allowed to fully mature. The 2017 white and red wines will be full of flavour and highly sought after.

Winemakers Notes

Made from 91% Shiraz and 9% Malbec all taken from our historic Audrey Wilkinson Vineyard. The two parcels of the base wine were made separately, aged in oak barriques for 8 months and handled very delicately to preserve pure red fruit flavour characteristics. Both parcels were then carefully blended for secondary fermentation in bottle. The Cuvée Rouge was matured on yeast lees for 2 years to increase complexity and texture to the wine, which was then disgorged in August 2019.

Tasting Notes

Colour

Deep purple with violet hues

Bouquet

Rich black cherry, mocha and spice.

Palate

Fresh cherries and plum flavours on the palate with a fine and persistent mousse and creamy texture. Hints of savoury spice and mocha also give this wine complexity.

Vintage
2017

Region
Hunter Valley

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