



Winemakers Selection

Vintage Conditions

Warm days and cool nights gave the 2016 Vintage ideal, slow ripening conditions, with little to no disease pressure, allowing the fruit to fully mature both flavour and tannin profiles, which is paramount to great Cabernet Sauvignon production.

Winemakers Notes

This wine has been produced from Cabernet Sauvignon grapes sourced from the Hilltops District, near the town of Young on the southwest slopes of the Great Dividing Range in NSW. The grapes were picked, crushed and cold soaked for 5 days and then fermented in 7 tonne tanks for 9 days with a mix of plunging and gentle pump overs 3 times a day.

The wine was then left on skins for a further 4 weeks of extended maturation on skins, pressed and put to 100% French oak to undergo maturation for 8 months. Blended, filtered and bottled.

Tasting Notes

Colour

Bright red colour with vibrant purple hues.

Bouquet

Rich red currant, ripe plum with hints of white chocolate.

Palate

Powerful blackcurrant core of fruit, medium to full bodied with an intense, long textured palate and powerful, fine tannins.

James Halliday Rating 95 points

Vintage

2016

Region

Hilltops

Cellaring

Enjoy now, or over the next 10 years.

Tech Data

Alc. 14.5%
TA 6.53g/L
pH 3.44

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